

## VERY BANANA BREAD

**MAKES:** 8 servings (1 slice each)

### INGREDIENTS

- 1-1/4 cups overripe bananas
- 1/4 cup butter (half stick)
- 1/3 cup brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 cup flour\*
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

**\*Substitute whole wheat flour or gluten-free all-purpose flour for regular white flour.**

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## DIRECTIONS

Preheat oven to 350°F. In a bowl, mash the bananas until smooth. Then mix in the melted butter, brown sugar, egg, and vanilla extract. Beat until well combined. In another bowl, mix together flour, baking soda, cinnamon and nutmeg. Add the dry ingredients to the bowl of wet ingredients and stir until well combined and smooth.

Grease a loaf pan with cooking spray or oil. Pour banana bread mix into greased loaf pan and bake for about 60 minutes or until a toothpick inserted into the center of the loaf comes out clean.

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763.450.3860 • 8501 54th Ave N, New Hope, MN 55428



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