

I'm Going BANANAS Bread

Yield: 1 loaf **Prep time:** 15 min **Cook time:** 45 mins to 1 hr **Total time:** 1 hr 30 min

Hello! It's me, Chef Val. Has this Covid quarantine got you going crazy? Did you perhaps panic buy way too many bananas and now you're looking at them like, "nope, not eating those now"? Don't worry, they won't go to waste. Use them in my *I'm Going BANANAS Bread*. It's perfect for breakfast, with coffee, or as a snack. Enjoy!

Ingredients

- ½ cup (1 stick) butter
- 3 Lg very ripe bananas
- 2 Lg eggs
- 1 tsp vanilla extract
- 2 cups AP Flour
- 1 cup sugar
- 1 tsp baking soda
- ½ tsp cinnamon
- ½ tsp salt
- 1 cup additions (optional)

Tools

- Measuring spoons and cups
- Fork
- Whisk
- Silicone spatula
- Small microwave-safe bowl
- Two mixing bowls
- Bread pan
- Cooking spray or extra butter for pan

Directions

Preheat the oven, 350 for a light-colored metal or glass pan and 325 for a darker metal pan.

Prep loaf pan with cooking spray or grease with butter.

Get your mise en place.

Melt butter in a microwave-safe bowl.

In a medium bowl add bananas and melted butter, mash and combine with a fork. Add vanilla and egg, whisk and combine with the same fork until you no longer see streaks of yolk.

In a separate bowl whisk together flour, sugar, salt, baking soda, and cinnamon. Add dry ingredients to the wet ingredients, mix with a silicone spatula until combined. Do not over mix.

Pour batter into the prepared pan. Bake 45 to an hour, or until a toothpick or skewer comes out with moist crumbs.

Notes:

- Mise en place translation: Mess in place, meaning get your ingredients together how they are listed in the ingredients list.
- Make sure to measure out your flour properly. Too much flour will make a dense bread.
- You want to use very ripe bananas, to the point where you look at them and say, "ew, I am definitely not just going to eat those."
- Try different spices: little nutmeg, all spice, or pumpkin pie spice

Storage

- Make sure the bread is completely cooled before putting it away.
- Wrap in plastic wrap, then store in a large freezer zip lock or airtight container.
- Can store on the counter for about 3 days.
- Can store in the fridge for a week.
- Can freeze for about 2 months, if stored properly.

Additions

- Chips (chocolate, peanut butter, butterscotch, white chocolate)
- Nuts (walnuts, peanuts, pecans)
- Dried fruits (raisins, chopped apricot, coconut, raisins)
- Nutella Spread swirl