

Banana Bread *(Joy of Baking)*

Makes 1 - 23x13x8-cm loaf

Makes 2 - 23x13x8-cm loaves



- 225 g flour (450 g)
- 150 g granulated white sugar (300 g)
- 1 tsp baking powder (2 tsp)
- ¼ tsp baking soda (½ tsp)
- ¼ tsp salt (½ tsp)
- 1 tsp ground cinnamon (2 tsp)
- 120 g walnuts or pecans, coarsely chopped (240 g)
- 2 large eggs, lightly beaten (4 large eggs)
- 113 g unsalted butter, melted and cooled (226 g)
- 375 g mashed bananas (about 3 large ripe bananas) (750 g)
- 1 tsp vanilla (2 tsp)

1. Preheat oven to **180°C**.
2. Butter (or spray with a non-stick vegetable spray) the bottom and sides of a 23x13x8-cm loaf pan (2 large loaf pans). Line the bottom of the pan with a piece of parchment paper.
3. In a large bowl whisk together the **flour, sugar, baking powder, baking soda, salt, and ground cinnamon**.
4. Stir in the chopped **nuts**.
5. In a medium-sized bowl combine the mashed **bananas**, beaten **eggs**, melted **butter**, and **vanilla**. With a rubber spatula or wooden spoon, lightly fold the wet ingredients (banana mixture) into the dry ingredients just until combined and the batter is thick and chunky.
(Don't over mix the batter. You do not want it smooth. Over mixing the batter will yield tough, rubbery bread.)
6. Scrape batter into prepared pan, smoothing the top with the back of a spoon. Bake until bread is golden brown and a toothpick inserted into the center comes out clean, **about 60 to 70 minutes**.
7. Place on a wire rack to cool and then remove the bread from the pan.

Serve warm or at room temperature. Can be frozen.