THE J.M. SMUCKER Co

Banana Walnut Bread

Prep Time	Cook Time	Serves	Difficulty
10 mins	1 hr 5 mins	10	N/A

Ingredients

- 1 cup (250 mL) mashed banana (3-4)
- 1 tsp (5 mL) baking soda dissolved in 1 tbsp (15 mL) boiling water
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 2 eggs
- 1 3/4 cup (425 mL) **Brodie®** Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour
- 1/2 cup (125 mL) walnuts, chopped, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 5" (2 L) loaf pan and line with parchment paper.

Step 2:

Combine mashed bananas and baking soda mixture in small bowl. Set aside.

Step 3:

Cream butter, sugar and eggs in bowl of electric mixer until light and fluffy. Add flour and banana mixture alternately to creamed mixture, mixing after each addition. Stir in walnuts if using. Pour into prepared pan. Bake in preheated oven 60-65 minutes or until toothpick inserted in centre comes out clean.

Tip: Make a day ahead to allow flavours to mellow.

Images