THE J.M. SMUCKER Co

Banana Crunch Bread

Makes 16 slices

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 15 mins	N/A	N/A

Ingredients

- **Topping:**
- 1/2 cup (125 mL) flaked coconut
- 1/4 cup (50 mL) packed brown sugar
- 1 tbsp (15 mL) butter
- 1 tbsp (15 mL) **Robin Hood®** Original All Purpose Flour

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- **Batter:**
- 1/3 cup (75 mL) Canola Oil
- 3/4 cup (175 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 2 eggs
- 1 cup (250 mL) mashed ripe bananas (2 medium bananas)
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour
- 1 1/2 tsp (7 mL) baking soda
- 1/4 tsp (1 mL) baking powder
- 1 pinch salt
- 1 cup (250 mL) white chocolate chips, divided

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Grease an 8” x 4” (1.5 L) loaf pan.

Step 2:

Topping: Combine all ingredients in a small bowl. Set aside.

Mashing up the bananas is great fun for your kids. Which utensil would work best: a potato masher, fork or spatula? Answer: potato masher.

Step 3:

Batter: Mix oil, sugar, vanilla and eggs in a large bowl. Add banana and stir until incorporated. Add flour, baking soda, baking powder and salt and stir until flour is incorporated. Add 3/4 cup (175 mL) white chocolate chips and stir until combined. Pour batter into prepared pan. Top with remaining 1/3 cup (75 mL) white chocolate chips and cover with topping.

Have your kids measure out each ingredient. Once everything is measured pour them into the bowl and have fun mixing!

Step 4:

Bake in centre of preheated oven for about 65 to 75 minutes or until toothpick inserted in centre comes out clean.

Step 5:

Cool in pan on wire rack.

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