



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 325°F (160°C). 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.

## Images

