



THE J.M. SMUCKER CO.

# Maple Walnut Banana Bread

**Prep Time** **Cook Time** **Serves** **Difficulty**

10 mins 1 hr 8 N/A

## Ingredients

- 1 cup (250 mL) mashed ripe banana
- 1/2 cup (125 mL) maple syrup
- 1/3 cup (75 mL) butter or margarine, melted
- 2 eggs
- 1/4 cup (50 mL) Carnation® Evaporated Milk, Regular, 2% or Fat Free
- 1 tsp (5 mL) vanilla
- 1 3/4 cup (425 mL) Robin Hood® Original All Purpose Flour or Robin Hood® All Purpose Whole Wheat Flour

**Robin Hood®** Original All Purpose Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) toasted walnuts, chopped, optional
- additional maple syrup for glazing, optional

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Spray an 8 1/2 x 4 1/2" (1.5 L) loaf pan and line with parchment paper.

### Step 2:

Combine first 6 ingredients in medium sized bowl. Add remaining ingredients and stir just until combined. Pour into prepared pan.

### Step 3:

Bake in preheated oven 55-60 minutes or until a toothpick inserted in centre comes out clean. Let cool 5 minutes in pan and remove to wire rack.

### Step 4:

Poke small holes in surface of cake with toothpick and drizzle with additional maple syrup if desired.

## Images

