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.

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