

Banana Tea Bread 2.0

Keith and Joyce

Yield: 1 9x5 loaf / 4 mini loaves / 12 muffins

Ingredients

- 2 cups All purpose flour
- 1 tsp Baking Soda
- ½ tsp Baking Powder
- ½ tsp Salt
- 4 Large Bananas, very ripe
- 2 Eggs
- 1/2 cup Sugar
- 1/3 cup Melted Butter or Oil
- *1 tsp Vanilla
- *1Tbs Lemon juice
- *1 cup Walnuts chopped

(* = Keith's additions)

Instructions

Preheat oven: 1 loaf - 350° / mini loaves - 375° for 35 mins / muffins - 425° for 10-15 mins

Bake time: 1 loaf - 60 mins / mini loaves - 35 mins / muffins - 10-15 mins

1. Oil 9x5 loaf pan. (use a strip of parchment paper hanging over long sides for easy removal.)
2. Sift Flour, sugar, baking soda, baking powder and salt into a large bowl.
3. Beat eggs in a small bowl.
4. Mash bananas as smooth or lumpy as desired and stir in eggs, sugar, vanilla, lemon juice, and butter/oil.
5. Stir this wet mixture into dry ingredients just till moistened completely. Do not over mix. Add in walnuts.
6. Pour into a greased 9x5 loaf pan. Bake for about an hour. (tent with foil if the top gets too brown before done.) It's done when the top is slightly firm and a wooden pick inserted deep inside the bread comes out clean or with a few crumbs (Instant thermometer reads 200°).
7. Cool for 5 mins in the pan. Turn out onto a wire rack to cool completely.
8. Wrap and store. Best next day.