

Bake with Sharon

Fall 2020 Recipes

BEST BANANA BREAD EVER - VEGETARIAN (10.1.20)

INGREDIENTS

- 1 cup overripe Banana
- 2 Eggs
- 1 3/4 cups All-purpose flour
- 1 tsp Baking soda
- 1/2 tsp Salt
- 1/2 cup White sugar
- 1/2 cup Light brown sugar
- 1/2 cup Applesauce
- 1/2 cup Vegetable oil
- 1/2 cup Pecans (optional)
- 1/3 cup Buttermilk
- Mini Chocolate Chips(optional)
- Cinnamon Sugar

TOOLS

- Electric Stand Mixer with paddle attachment
- Spatula
- Loaf Pan
- Nonstick Cooking Spray
- Parchment Paper
- Medium to large bowl
- Sifter
- Measuring Cups
- Measuring Spoons
- Tin Foil
- Airtight Container

DIRECTIONS

1. Preheat oven to 325 degrees F (300 degrees F, if convection)
2. Spray one 9x5 inch loaf pan with non-stick spray coating and line with parchment paper.
3. In mixer with paddle attachment, blend together the eggs, buttermilk, oil, applesauce and bananas.
4. Sift together the sugars, flour, baking soda and salt in bowl. Add to banana mixture and if using, stir in pecans. Mix well. If you are using chocolate chips, you can add two ways. 1. You can pour half the batter into the prepared loaf pan, spring chocolate chips and also sprinkle with cinnamon sugar, then add the remaining batter, and also sprinkle with more cinnamon sugar. 2. You can just sprinkle the chips and the cinnamon sugar on top. TIP! Use the mini's so they don't sink into the bread.
5. Pour into prepared loaf pan and bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean or it bounces back when you touch the top. Let it cool completely before you wrap it up or else it will be soggy. As always, remember it continues to cook in the pan so let it cool before you take it out. Tip! You can use the sides of the overlapping parchment to pull it out of the pan.
6. You can keep tightly wrapped in tin foil, or in an airtight container in the fridge and it will last for up to a week.