

BANANA BREAD

WITH WALNUTS

This recipe makes a wonderfully moist banana bread that's just the right balance of sweet and soft. Walnuts give it a great crunch, but you can easily swap them for pecans or almonds if you prefer. The best part? It's so simple you don't need a mixer—just grab a wooden spoon and stir it all together!

Prep Time: 20 minutes

Cook Time: 1 hour

Total Time: 1 hour 20 minutes

Servings: 10 slices

Calories: 257 kcal

INGREDIENTS



INSTRUCTIONS

- ☉ Preheat oven to 350°F (175°C).
- ☉ In a mixing bowl, combine the mashed bananas with melted butter using a wooden spoon. Stir in sugar, egg, and vanilla. Sprinkle in baking soda and salt, then stir again. Gently fold in the flour until just combined, don't overmix.
- ☉ Add the walnuts and mix until evenly spread through the batter.
- ☉ Grease a 4x8 inch loaf pan and line with parchment paper. Grease the paper as well.
- ☉ Pour in the batter and bake for about 1 hour, or until a toothpick comes out clean.
- ☉ Cool on a wire rack, remove from pan.
- ☉ Before slicing, Drizzle or brush wildflower honey across the top of the cake and decorate with a handful of Taino banana chips

Tip: Lining the loaf pan ensures your bread comes out clean without sticking to the bottom.

