



AI-Powered Baking From Scratch



Banana Bread

Ingredients:

- 4 ripe bananas mashed (per loaf = 8 bananas for 2 loaves)
- ½ cup melted butter (or vegetable oil)
- 1 cup sugar, packed
 - 2 large eggs
- 2 tsp vanilla extract
- 1½ cups all-purpose flour
- 1 tsp baking soda
 - ½ tsp salt
- 1½ tsp ground cinnamon
- **OPTIONAL ADDITION:** ½ cup chopped pecans or walnuts; 1 c chocolate chips, 1 c white chocolate chips

Instructions:

1. **Preheat** the oven to 350°F - in High Elevations (over 4000 ft), increase oven to 365°F with the oven light on.
2. In a large bowl, **mash** bananas
3. **Stir in** melted butter, sugar, eggs, and vanilla.
4. Sprinkle in baking soda, salt, cinnamon, and flour until just combined
5. Fold in any optional mix-ins like pecans, **chocolate chips**, or white chocolate chips.
6. Pour batter into greased loaf pans
7. Bake for **60-75 minutes**, or until a toothpick comes out clean.
8. Cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling before slicing.

Macros per 1/6 loaf (approx. 2 @ ¼" slices):

Carbs: 74.9 g

Fat 17.6 g

Protein: 6 g

Calories: 480 per muffin