

Banana Bread

Cucina / Cuisine Note: This bread freezes well, up to one month.

Yield: One Loaf

Ingredients:

- 2.5 Cups, Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 1 cup mashed ripe bananas (about 3 - 4 medium bananas)
- 2 Eggs
- 2/3 Cup Sugar
- 1/4 Cup Vegetable Oil
- ¼ Cup plus 2Tbsp (90g) Water
- 1Tsp Vanilla Extract
- 1/2 Tsp Salt
- 1/4 Tsp Ground Cinnamon
- 1/2 Tsp Ground Nutmeg

Optional additions: 1 Cup Chopped Pecans or Walnuts, ½ cup of Raisins

Directions:

Pre-heat oven to 375°F

In a large mixing bowl, beat the eggs.

Add the bananas and mash with a fork.

Add sugar, vegetable oil, vanilla, salt, spices, and water, mix well.

Add the chopped nuts and stir, evenly incorporating.

Add the Cucina Pantry Staples Lost Creek Pancake & Waffle Mix to the bowl.

Stir to mix. Stir batter slowly. There will be lumps visible.

Set batter aside, allowing batter to rest for ten minutes.

Grease the loaf pan.

Stir batter slowly, ensure to break up any lumps of non-hydrated flour mix.

Pour the batter in the pan.

Smooth the batter, fill the pan and smooth the top of the loaf.

Place the pan in the oven.

Turn the oven off, and then restart the oven at 350°F.

Bake 50 – 55 minutes (toothpick inserted in center comes out clean).

Cool in the pan for at least 30 minutes.

The flour continues to hydrate and bind during the initial cooling process.