

Banana Bread

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Ingredients

- 1 1/2 cups (205g) all-purpose flour
- 1/2 teaspoon baking soda (not baking powder)
- 1 pinch salt
- Cinnamon 1 teaspoon
- 2 to 3 medium very ripe bananas
- 1/3 cup (76g) butter, unsalted or salted, melted
- 2 large eggs, beaten
- 1 teaspoon vanilla extract
- 3/4 cup (150g) sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)
- Optional: chopped pecans and/or dark chocolate pieces



Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Sift together the flour, baking soda, salt and cinnamon in a bowl; set aside
3. Mash the bananas with an electric mixer, gradually add melted butter, room temperature eggs, vanilla extract.
4. Once well combined, slowly add in the sifted dry ingredients and sugar.
5. Optional—add chopped pecans or chopped pieces of dark chocolate.
6. Line bread loaf pan with parchment paper and pour batter, bake for approximately 45 min and check with toothpick if center is cooked.

Tips

Check out an [easy way to save ripe bananas](#) for future baking needs!

[Bring your eggs to room temperature](#) before using for baking

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