



Spiced Dulce de Leche Banana Bread

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	YIELD
15 mins	60 mins	75 mins	8 to 10 servings	1 loaf

NOTE

This recipe, unlike most banana bread recipes, is best made with ripe bananas, not over-ripe, mushy bananas. Look for bananas that are all yellow.

One standard 13.4-ounce can of dulce de leche is more than enough to make the bread and the drizzle.

Ingredients

For the banana bread

- Cooking spray
- 1 1/2 cup (190g) all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 3/4 cup (150g) granulated sugar
- 3/4 cup dulce de leche
- 3 medium ripe bananas, roughly chopped
- 1/3 cup (76g) unsalted butter, melted and cooled slightly
- 2 large eggs

For the streusel and optional drizzle

- 3 tablespoons all-purpose flour
- 3 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 2 tablespoons unsalted butter, room temperature
- 1/4 cup dulce de leche, optional
- About 1 tablespoon milk, optional

Method

1. Preheat the oven and prepare the pan:

Start by preheating the oven to 350°F, then lightly spritz a 9x5 or 8 1/2x 4 1/2-inch loaf pan with non-stick spray.

Simple Tip!

There's parchment lining the pan in the image above, but the bread will be fine if you don't use parchment.

2. Combine the dry ingredients:

To make the bread, whisk together the flour, baking soda, salt, cinnamon, and nutmeg in a medium bowl. Set aside.

3. Mix the sugar, dulce de leche, and bananas:

In the bowl of a stand mixer, add the granulated sugar, dulce de leche, and chopped bananas. Fit the stand mixer with the paddle attachment and mix on medium-low. After 30 seconds, scrape down the sides of the bowl, then beat the ingredients for 30 more seconds.

4. Add the remaining ingredients to the bread batter:

Reduce the speed to low, then add in half of the flour mixture 1/4 cup at a time (to avoid a flour cloud). Once half of the flour mixture has been added, pour in the melted butter, followed by the eggs. Once the eggs have been incorporated, add in the remaining flour and mix just until combined, scraping down the sides and paddle as needed.

Pour the batter into the prepared loaf pan, then make the streusel.

5. Make the streusel:

In a medium bowl, whisk together the flour, brown sugar, cinnamon, and salt. Add in the butter and use your hands to work it into the flour until you have a crumbly mixture that has the consistency of wet sand. Sprinkle the streusel on top of the batter.

6. Bake the bread:

Bake the loaf until a cake tester or toothpick inserted into the center of the loaf comes out clean, 50 minutes to 1 hour and 10 minutes (less time for a 9x5 pan, slightly more time for an 8 1/2x 4 1/2-inch pan). Let the loaf cool completely in the pan.

7. Add the optional drizzle and serve:

If desired, add a dulce de leche drizzle. Heat the dulce de leche, loosely covered, for 10 to 15 seconds in the microwave, just until warmed. Add the milk and mix to thin it slightly; you can add more, a small splash at a time, if needed. Drizzle it over the top before slicing and serving.

The bread (without the drizzle) will keep for up to 4 days tightly wrapped or in an airtight container.

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Nutrition Facts (per serving)

334	11g	53g	6g
CALORIES	FAT	CARBS	PROTEIN