



Sourdough Banana Bread



Feeding your sourdough starter? Taking the discard and putting it in banana bread gives this favorite quick loaf a subtle tang that nicely balances the sweetness of the bananas and honey. Plus, your bread will stay fresh longer — what a great way to use up any excess starter you might otherwise throw away!

| | PREP | BAKE | TOTAL | YIELD |
|--|---------|--------------------------------|--------------|------------------------------------|
|  | 15 mins | 1 hr 5 mins to 1 hr 15 mins | 1 hr 40 mins | 1 loaf, 12 generous servings |

Ingredients

- 8 tablespoons (113g) unsalted butter, at cool room temperature
- 2/3 cup (142g) light brown sugar or dark brown sugar, packed
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 3/4 cups (397g) mashed ripe banana, from about 1 3/4 pounds unpeeled bananas
- 1/4 cup (85g) honey
- 2 large eggs
- 1/2 cup (113g) sourdough starter, unfed/discard*
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 3/4 cup (85g) chopped nuts, optional

*Feel free to use fed/ripe starter, if desired.

Instructions

- ① Preheat the oven to 325°F. Lightly grease a 9" x 5" loaf pan; or a 12" x 4" tea loaf pan.
- ② In a large bowl, combine the butter, sugar, vanilla, cinnamon, nutmeg, baking soda, baking powder, and salt, beating until smooth.
- ③ Add the mashed bananas, honey, eggs, and sourdough starter, again beating until smooth.
- ④ Add the flour then the nuts, stirring just until smooth.
- ⑤ Transfer the batter to the prepared loaf pan, smoothing the top. Let it rest at room temperature for 10 minutes.
- ⑥ Bake the bread for 45 minutes, then gently lay a piece of aluminum foil across the top to prevent over-browning.
- ⑦ Bake for an additional 25 minutes (20 minutes if you're baking in a tea loaf pan). Remove the bread from the oven; a long toothpick or thin paring knife inserted into the center should come out clean, with a few wet crumbs clinging to it. The tester shouldn't show any sign of uncooked batter. If it does, bake the bread an additional 5 minutes, or until it tests done.
- ⑧ Allow the bread to cool for 10 minutes in the pan. Remove it from the pan and cool completely on a rack.
- ⑨ Store leftover bread, tightly wrapped, at room temperature for several days. Freeze for longer storage.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253