Basic Banana Bread

Ingredients:

2 c. flour

1 ½ tsp baking powder

½ tsp baking soda

½ tsp cinnamon

1/8 tsp nutmeg

¼ tsp salt

2 beaten eggs

1 ½ c. mashed banana (about 5)

½ c white sugar

½ c brown sugar

½ c melted butter

1 tsp vanilla

For topping:

¼ c brown sugar

3 Tbsp flour

2 Tbsp butter

Instructions/Steps:

1. Preheat oven to 350
2. Butter (and sugar if you want) 2 loaf pans or one large cake pan
3. In large mixing bowl, combine first 6 ingredients (flour, baking power, baking soda, cinnamon, nutmeg and salt) and make a well in the middle
4. In a medium bowl, combine the next 6 ingredients (eggs, bananas, sugars, butter and vanilla), and then pour all at once into dry ingredients
5. Mix just till all ingredients are combined and pour into greased pan
6. Make streusel topping by mixing brown ¼ c brown sugar and 3 Tbsp butter and then cutting in 2 Tbsp of butter until it is crumbly. Spread on top of pan before baking.
7. Place pan(s) uncovered in 350 oven for 40-60 min (depending on size of pan) until toothpick in the middle comes out clean

Gluten Free changes:

In step 3, for the 2 Cups of flour, substitute 2 Cups of Bob’s Red Mill Gluten Free 1-1 baking flour

In step 3, add an additional ½ Cup Almond flour

In step 4, add ½ c. Apple Sauce

For Chocolate Chip Banana bread:

In step 5, add ½ Cup to 1 Cup chocolate chips to mixture before pouring into pan