

FROZEN BATTER METHOD

Batch Day

Make complete batter → pour into parchment-lined pan → freeze solid 4+ hrs → pop out block → vacuum seal. Label with date.

Day-Of: Best Quality

1. Thaw	Fridge overnight or counter 2-3 hrs
2. Temper	Room temp 30 min
3. Bake	175°C (350°F), 55-65 min

Day-Of: Fast (90-95% quality)

1. Bake from frozen	165°C (325°F), 70-80 min
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**Why thaw first is better:** Even heat = consistent crumb. Baking soda fully reactivates at room temp. Higher oven temp (175°C) = better Maillard = golden crust.

**Why frozen works:** Lower temp (165°C) prevents outside setting before center cooks. Trade-off: paler crust, slightly uneven texture.

**Critical:** Don't let thawed batter sit. CO<sub>2</sub> is escaping. Thaw → bake immediately.

Keeps 6-8 weeks frozen. Beyond this, CO<sub>2</sub> slowly escapes even frozen — loaf rises less.

DRY KIT METHOD

The Kit (make 4x at once)

Flour	240g
Salt	4g
Cinnamon	2g
Brown sugar	150g
White sugar	50g

NO baking soda in kit. Keeps 3 months room temp, 6 months frozen.

Day-Of

1. Mash 400g very ripe bananas
2. Add 115g melted butter + dry kit
3. Whisk in 2 eggs, 10g vanilla, 60g yogurt
4. Add **6g baking soda LAST**, fold briefly
5. Pan → bake immediately

**Why no soda in kit:** Baking soda (sodium bicarbonate) degrades when stored with acids or in humidity. Sugar is hygroscopic (absorbs moisture). Mixed together = slow degradation.

**Why add soda last:** Reaction with acid (yogurt, banana) starts immediately. Most CO<sub>2</sub> produced in first 10-15 min. You want that gas in the oven, not escaping on the counter.

**Test old soda:** Drop in vinegar. Should fizz vigorously. Weak fizz = weak rise.

THE SCIENCE

**Ripe Bananas:** Amylase enzymes convert starch → simple sugars as banana ripens. Black spots = maximum conversion. More natural sweetness, softer texture, better flavor. Green bananas = starchy, gummy bread.

**Melted vs Creamed Butter:** Melted butter distributes fat evenly through batter = denser, moister crumb. Creamed butter traps air = lighter but drier. For banana bread, moist > light.

**Yogurt Acidity:** Lactic acid tenderizes gluten, creating softer crumb. Also reacts with baking soda for additional lift. Tang balances sweetness. Sour cream works too (richer).

**Minimal Mixing:** Gluten develops with agitation. Overmix = tough, dense, tunneled bread. Fold until just combined — visible flour streaks are fine, they'll hydrate in oven.

ELEVATION DETAILS

UPGRADE	METHOD	WHY
Brown butter	Cook 6-8 min until golden solids, nutty smell	Maillard on milk solids = 100s of new flavor compounds
White miso	30g whisked with sugars	Glutamates amplify sweetness perception without adding sugar
Roast bananas	150°C, 25 min in skins until black	Evaporates 25% moisture, concentrates + caramelizes sugars
Tahini swirl	3 tbsp on top, drag knife through	Richness, nuttiness, visual appeal
Espresso powder	1 tsp with dry ingredients	Deepens flavor without coffee taste

TROUBLESHOOTING

PROBLEM	CAUSE	FIX
Dense, heavy	Overmixed / too much flour	Fold gently. Weigh flour.
Sunk middle	Underbaked / old soda	Check at 55 min. Test soda.
Gummy layer	Too wet bananas	Drain excess liquid. Or roast.
Dry crumb	Overbaked / not enough fat	Pull at 95°C internal.
Pale top	Oven too low	Verify with thermometer.
Didn't rise	Dead soda / waited too long	Fresh soda. Bake immediately.

STORAGE & REFRESH

ITEM	STORAGE	METHOD	REHEAT
Baked loaf	3 days room temp / 1 week fridge / 3 months frozen	Wrap tight, then foil if freezing	150°C (300°F), 10-15 min
Frozen batter	6-8 weeks frozen	Vacuum seal block	Thaw → bake 175°C or frozen 165°C
Dry kit	3 months room temp / 6 months frozen	Airtight container or bag	Add fresh soda day-of
Frozen banana purée	6 months frozen	400g portions, flat in bags	Thaw overnight fridge