

LITTORALICIOUS

Banana Bread

Yield: 1 loaf (10-12 slices)
 Active: 15 min | Total: 1 hr 15 min
 Oven: 175°C (350°F)

INGREDIENTS

DRY

All-purpose flour	240g
Baking soda	6g
Salt	4g
Cinnamon (opt)	2g

WET

Very ripe bananas	400g
Butter, melted	115g
Brown sugar	150g
White sugar	50g
Eggs	2
Vanilla	10g
Greek yogurt	60g

OPTIONAL

Walnuts, toasted	100g
Chocolate chips	100g

METHOD

- Prep:** Oven 175°C. Line 9×5" pan with parchment.
- Dry:** Whisk flour, soda, salt, cinnamon.
- Wet:** Mash bananas. Add melted butter + sugars. Whisk in eggs, vanilla, yogurt.
- Combine:** Fold dry into wet until just combined. Streaks OK.
- Bake:** 175°C (350°F), 55-65 min.
- Done:** 95°C internal. Moist crumbs on toothpick.
- Cool:** 15 min in pan. 30 min on rack before slicing.

ELEVATION

Brown the butter	+8 min
Add 30g white miso	+0 min
Tahini swirl on top	+2 min
Roast bananas first	+25 min

MISE EN PLACE

DRY KIT (keeps 3 months)

240g flour + 4g salt + 2g cinnamon +
 150g brown sugar + 50g white sugar
No soda – add 6g fresh, fold last

FROZEN BATTER (keeps 6–8 weeks)

Complete batter → freeze in lined pan → vacuum seal block
Thaw overnight → 30 min room temp → bake 175°C

STORAGE

Room temp	3 days
Fridge	1 week
Freezer (baked)	3 months

TROUBLESHOOTING

Dense	Overmixed
Sunk middle	Underbaked
Gummy	Too wet bananas

