



Banana Bread

This is a great way to use your extra ripe bananas. Use bananas that are still yellow but with lots of black spots for a delicious banana flavor.

Ingredients

- 1¾ cups (265 g) [Pamela's Bread Mix](#)
- 1 teaspoon salt
- 2½ teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 eggs, large
- 3 tablespoons oil
- 1 teaspoon vanilla
- ¾ cup packed brown sugar
- 1 to 1 1/8 cups mashed very ripe bananas (fresh or thawed from frozen)
- ¾ cups nuts, chopped (optional)

Directions

Preheat oven to 350° with rack in the middle. Spray an 8 x 4-inch loaf pan with nonstick cooking spray, or for easier removal, line it with parchment paper before spraying.

In a medium bowl, whisk together Bread Mix, salt, baking powder, cinnamon, and nutmeg. In the bowl of an electric stand mixer with paddle attachment, beat eggs until frothy; add oil and beat until slightly thickened; add vanilla and brown sugar, and mix again. Add bananas and nuts, and mix well. Slowly add flour mixture and mix until just combined.

Pour batter into sprayed loaf pan and spread it evenly. Bake 60 to 70 minutes, until a toothpick inserted in the center comes out clean; the sides will be just starting to pull away from the pan and bread will spring back when gently touched. Allow to rest in the pan for at least 15 minutes before removing to a wire rack to cool completely before cutting.

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