

*Perfect recipe
for collective kitchens*

Banana Bread



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
All-purpose flour	500 ml (2 cups)		
Baking powder	10 ml (2 tsp.)		
Unsalted butter, softened	125 ml (½ cup)		
Brown sugar	250 ml (1 cup)		
Eggs beaten	2		
Vanilla extract	5 ml (1 tsp.)		
Mashed bananas	3		
Milk	125 ml (½ cup)		

PREPARATION 15 MIN
COOKING 1 HOUR
SERVINGS 8

Preparation

- Put the rack in the middle position of the oven. Preheat the oven to 180 °C (350 °F). Butter a 23 x 13-cm (9 x 5-inch) loaf pan.
- In a bowl, combine the flour and baking powder. Set aside.
- In another bowl, cream the butter and brown sugar for about 1 minute, until light and fluffy.
- Add the eggs and vanilla, and beat until smooth.
- Add the mashed bananas and beat with a wooden spoon. Add the dry ingredients alternately with the milk.
- Spread the batter in the pan. Bake for about 1 hour or until a toothpick inserted in the centre of the cake comes out clean.
- Let cool before unmoulding and slicing.

Source : Ricardo Cuisine

