



For the Love of Martha



Whole Wheat Banana Bread		
Original Recipe	Recipe Abroad	Alternative Ingredients
<p>2 cups mashed "very ripe" bananas ½ cup brown sugar ½ cup of melted butter 2 Eggs (preferably large) 1 ½ cups of whole wheat flour 1t Baking soda ½ t salt 1 t Cinnamon</p> <p>Preheat oven to 350F</p> <p>Grease your loaf pan 8 x 4</p> <p>Combine bananas, sugar, butter, eggs, vanilla in a bowl</p> <p>Mix dry ingredient together</p> <p>Add dry ingredient to wet ingredient and mx until just combined. Do not overmix as this may cause a chewy loaf.</p> <p>Bake for 50-60 min. Check loaf at around 45 min as cooking times might vary depending on your oven</p>	<p>All these ingredients are easily accessible no substitutions needed.</p>	<ul style="list-style-type: none"> • Replace brown sugar cane sugar • Replace butter with oil • Regular All-purpose flour • You can add Chocoloate chips • You can also add grated carrots and raisins <p><i>I topped this with my oatmeal streusel. I added the streusel halfway through the baking process.</i></p> <p>1 cup of Oats 1 stick of butter (8T) chilled and cubed ½ cup of flour ½ cup of brown sugar ½ t Salt</p> <p>Combine ingredients and mix it through with your hands until no dry ingredients are left at the bottom. I always rub everything together.</p>