



## BREAKFAST & BRUNCH

### Banana Bread

# THE UPPER (AND NUTTY) CRUST

— DAN DAVENPORT, Editorial Director



**COOKING TIME**  
45-50 minutes



**YIELDS**  
1 loaf



#### INGREDIENTS

**1/2 cup (1 stick)** butter, at room temperature  
**1 cup** sugar  
**2** eggs  
**1 cup** mashed, very ripe bananas  
**2 cups** all-purpose flour  
**1 teaspoon** baking soda  
**1/2 teaspoon** salt  
**1/3 cup** milk  
**1 teaspoon** lemon juice  
**1/2 cup** chopped walnuts



#### STEPS

- 1.** Preheat oven to 350°F. Lavishly butter a 9" x 5" x 3" loaf pan.
- 2.** Cream the butter and gradually add the sugar. Mix well. Add the eggs and mashed bananas, then blend thoroughly.
- 3.** Sift together the flour, baking soda, and salt. Combine the milk and lemon juice, which will curdle a bit. Slowly and alternately fold in the flour mixture and milk mixture, beginning and ending with the dry ingredients. Blend well after each addition. Stir in the nuts.
- 4.** Pour the batter into the pan, and bake for 45-50 minutes or until the bread springs back when lightly touched in the center.

We'd love to see how yours turned out, or even better—share your own creative banana bread recipe with us!

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