

APPLE BANANA BREAD

I n g r e d i e n t s

Ingredients For Apples

- * 2 large apples
- * 2 tablespoons unsalted butter
- * 3 tablespoons dark brown sugar
- * 1/2 teaspoon ground cinnamon
- * 1 teaspoon vanilla extract

Ingredients For Banana Bread

- * 2 cups all purpose flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon ground cinnamon
- * 1/4 teaspoon ground cloves
- * 1/4 teaspoon nutmeg
- * 1/2 teaspoon salt
- * 8 tablespoons unsalted butter
- * 1 cup granulated sugar
- * 2 large eggs
- * 1/4 cup fresh orange juice
- * 1 teaspoon vanilla extract
- * 3 ripe mashed bananas



D i r e c t i o n s

1. Preheat the oven to 350F/180C. Make sure the rack is in the center of the oven. Then grease and flour your loaf pan.
2. Prepare the apples by peeling and coring them. Slice into 1/2 inch pieces. Then preheat a medium skillet over a medium heat. Place the butter and brown sugar in the skillet and heat until it starts to bubble. Then add the apples and cinnamon and cook gently until golden and tender. Stir in the vanilla and remove from the heat and allow to cool.
3. In a medium mixing bowl, mix together the flour, baking soda, cinnamon, cloves, nutmeg and salt.
4. In another mixing bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time and mix well. Add the mashed bananas and mix well.
5. In another bowl combine the orange juice and vanilla together.
6. Add the flour mixture to the butter mixture in stages and mix well before adding the orange juice mixture. Make sure everything is well mixed together before stirring in the apples you prepared earlier.
7. Pour the finished batter into the loaf pan you prepared earlier. Bake in the middle of the oven on 350F/180C for around 55-60 minutes or until a toothpick inserted into the middle of the loaf comes out clean.
8. Remove from the oven when ready and place on a wire rack to cool for 10-15 minutes. Then remove from the loaf pan and allow to cool for a further 10-15 minutes.

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