

# COFFEE BANANA BREAD

## I n g r e d i e n t s

- \* 1 1/2 cup flour
- \* 2/3 cup sugar
- \* 1 teaspoon baking powder
- \* 1/2 teaspoon baking soda
- \* 1 teaspoon cinnamon
- \* 1/4 teaspoon ground cloves
- \* 1/4 teaspoon ground nutmeg
- \* 2 tablespoons melted butter
- \* 3 ripe mashed bananas
- \* 1/4 cup strong coffee
- \* 2 tablespoons milk
- \* 2 eggs



## D i r e c t i o n s

1. Preheat the oven to 350F. Grease a 9x5 inch loaf pan.
2. In a large mixing bowl mix together the flour, baking powder, baking soda, cinnamon, ground nutmeg and ground cloves.
3. In another mixing bowl mix together the butter, sugar, eggs, coffee, milk and bananas.
4. Slowly add the dry mix into the wet mix, stirring well until everything blends together.
5. Pour the mixture into the prepared loaf pan and bake in the preheated oven at 350F for 40 minutes or until a toothpick inserted into the center comes out clean.
6. Allow to cool in the loaf pan for about ten minutes before removing the loaf and placing on a wire rack to cool fully.

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