

MAPLE STYLE BANANA BREAD

I n g r e d i e n t s

- * 2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon baking powder
- * 1/2 cup melted butter
- * 1/2 cup maple syrup
- * 1/2 teaspoon maple extract
- * 3 tablespoons white sugar
- * 3 tablespoons milk
- * 1 egg
- * 2 ripe bananas
- * 1/4 cup chopped walnuts



D i r e c t i o n s

- 1.** Mix the melted butter and maple syrup in a mixing bowl and then beat in the egg and bananas. I like to leave a few small chunks of banana and mash the rest.
- 2.** In another mixing bowl mix the flour, baking soda and baking powder. Then stir in the banana mixture until moist.
- 3.** Grease a 5 x 9 inch loaf pan and pour the mixture into the pan. Mix the nuts and sugar together and sprinkle over the top of the mixture.
- 4.** Preheat the oven to 350 degrees F (175 degrees C) and bake for 50 minutes. If you insert a knife in the center of the loaf it should come out clean when ready.

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