

SPICED BANANA BREAD

I n g r e d i e n t s

- * 2 cups flour
- * 1 1/2 teaspoons baking powder
- * 1 teaspoon baking soda
- * 4 very ripe bananas
- * 2 eggs
- * 1 cup sugar
- * 1 teaspoon cinnamon
- * 1/2 teaspoon salt
- * 1/2 teaspoon nutmeg
- * 1/4 teaspoon ground cloves
- * 1/2 cup melted butter
- * 1 teaspoon vanilla extract



D i r e c t i o n s

- 1.** Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x3 inch loaf pans. Whisk together the flour, baking powder, and baking soda; set aside.
- 2.** Mash the bananas, eggs, sugar, cinnamon, salt, nutmeg, and cloves together in a large bowl with a fork until well combined. Stir in the melted butter and vanilla extract, then fold in the flour mixture until a batter forms and no dry lumps remain. Pour into the prepared loaf pans.
- 3.** Bake in preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack.

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