



10 Gradually draw in the dry ingredients, adding the remaining banana mixture.



11 Stir until just smooth; if the batter is over-mixed, the banana bread will be tough.



12 Spoon the batter into the prepared pans. The pans should be about half full.



13 Bake for 35–40 minutes, until the loaves start to shrink from the sides of the pans.



14 Test the loaves with a metal skewer inserted in the center; it should come out clean.



15 Let the loaves cool slightly, then transfer to a wire rack to cool completely.



16 Serve the banana bread sliced and spread with cream cheese, or toasted and buttered.

STORE Banana bread will keep in an airtight container for 3–4 days.

Banana Bread

Malihe Zarif

Ripe bananas are delicious baked in this sweet quick bread. Spices and nuts add flavor and crunch.



Makes
2 loaves



20-25
MINS



35-40
MINS



UP TO 8
WEEKS

Special equipment
2 x (8 1/2 x 4 1/2 x 2 1/2 in / 21.5 x 11 x 6 cm / 1 lb) loaf pans

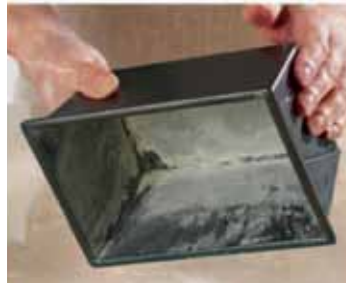
Ingredients

unsalted butter, for greasing

- 2 3/4 cups all-purpose flour, plus extra for dusting
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp salt
- 1 cup (4oz) walnut pieces, coarsely chopped
- 3 large eggs, at room temperature
- 3 ripe bananas, peeled and chopped
- finely grated zest and juice of 1 lemon
- 1/2 cup vegetable oil
- 1 cup sugar
- 1/2 cup brown sugar
- 2 tsp pure vanilla extract



1 Preheat the oven to 350°F (180°C). Grease each of the loaf pans thoroughly.



2 Sprinkle 2–3 tablespoons flour into each pan and turn to coat, then tap to remove excess.



3 Sift the flour, baking powder, cinnamon, and salt into a large bowl. Mix in the walnuts.



4 Make a well in the center of the flour mixture for the wet ingredients.



5 With a fork, beat the eggs in a separate bowl just until mixed.



6 Mash the bananas in another bowl with a fork until they form a smooth paste.



7 Stir the bananas into the egg until well blended. Add the lemon zest and mix well.



8 Add the oil, both sugars, vanilla, and lemon juice. Stir until thoroughly combined.



9 Pour 3/4 of the banana mixture into the well in the flour and stir well.