

CINNAMON SUGAR BANANA BREAD

RECIPE ADAPTED FROM SIMPLYRECIPES.COM

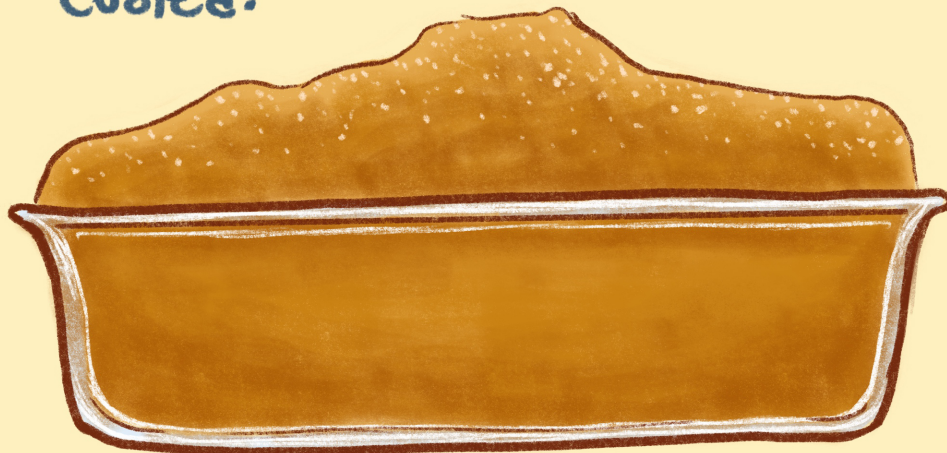
Ingredients:

- 2 ripe bananas
- 1/3 cup melted butter (or Earth Balance Soy Free)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup dark brown sugar
- 1/2 cup white granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 tablespoon cinnamon

Plus 1/4 cup of white granulated sugar mixed with 2 teaspoons cinnamon for coating.

Directions:

- 1.) Preheat oven to 350°F. Grease a 4x8 in loaf pan.
- 2.) In medium-sized mixing bowl, mash 2 ripe bananas until completely smooth. Mix in melted butter (or substitute).
- 3.) Add baking soda and salt, then mix in sugars, egg, and vanilla extract. Finally, mix in flour and cinnamon.
- 4.) Coat inner sides and bottom of pan with about 1/3 of cinnamon sugar mixture, leaving the rest for sprinkling over top of batter.
- 5.) Pour batter into pan and sprinkle top with remaining cinnamon sugar mixture. Bake 50 minutes to an hour.
- 6.) Remove from oven and set on cooling rack until mostly cooled.



I recommend serving warm with butter (or substitute) spread on slice.