

Kevin's Banana Bread



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This is a blend of several recipes I combined to make my own version...the BEST banana bread in the world!"

KEVIN COYNE
PROCUREMENT

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PREP TIME

15 mins

COOK TIME

1 hour

SERVINGS

8 - 10

INGREDIENTS

- 1/2 cup (1 stick) butter, room temperature
- 1 cup dark brown sugar
- 2 large eggs, room temperature
- 1/2 cups unbleached all-purpose flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 1 tsp cinnamon
- 3 very ripe bananas
- 1/2 cup sour cream, room temperature
- 1 tsp pure vanilla extract
- 1/2 cup chopped walnuts or pecans

PROCEDURE

1. With an electric mixer or a blender, cream the butter and sugar
2. Add the bananas, sour cream, and vanilla & eggs. Blend thoroughly.
3. Sift all of the dry ingredients together and combine with liquid ingredients.
4. Fold everything together and pour into prepared loaf pan
5. Top with chopped nuts
6. Bake for 1 hour or until a cake tester comes out clean.
7. Turn out onto the rack to cool.