

Savers:

Banana Bread



1h



2 Servings

What we send

- 2 (½ oz) freeze dried bananas
- 5 oz all-purpose flour ¹
- 2 oz dark brown sugar
- ¼ oz baking soda
- 4 (1 oz) sour cream ⁷
- ¼ oz chai spice
- 1 oz walnuts ¹⁵

What you need

- kosher salt
- vanilla extract
- neutral oil
- large egg ³
- unsalted butter ⁷
- milk or water

Tools

- 8"x4" loaf pan
- nonstick cooking spray
- microwave
- spice grinder or food processor

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Toast walnuts

Preheat oven to 350°F with a rack in the center position. Spray an 8"x4" loaf pan with nonstick cooking spray. Spread walnuts on a rimmed baking sheet; bake on center rack until lightly browned and fragrant, 8-10 minutes. Cool to room temperature then coarsely chop.

4. Mix batter

Add sour cream mixture to flour mixture; using a spatula, fold until nearly combined but a couple streaks of dry flour still remain. Add walnuts and continue folding until no dry flour remains and a thick batter is formed. Transfer batter to prepared pan and smooth into an even layer.

2. Mix dry ingredients

In a spice grinder or food processor, grind bananas into fine powder. Alternatively, place bananas in a plastic bag and pound with a mallet or rolling pin until crushed into a fine powder. In a large bowl, whisk together banana powder, flour, ½ teaspoon baking soda, and ¼ teaspoon each chai spice and salt until evenly combined.

5. Bake

Bake loaf on center rack until well risen, golden brown, and a toothpick inserted in center comes out clean (internal temperature should register 205°F), 45-50 minutes.

3. Mix wet ingredients

In a small bowl, microwave 4 tablespoons butter until melted; stir in 2 tablespoons oil. In another large bowl, whisk together brown sugar and 1 large egg until homogenous. Gradually whisk in butter-oil mixture until combined. Whisk in sour cream, ¼ cup milk or water, and ½ teaspoon vanilla.

6. Cool & serve

Cool bread in pan for 15 minutes, then remove loaf from pan and cool on wire rack to room temperature. Cut into slices and serve. Enjoy!