BANANA BREAD

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EASY

Last Modified: 02/11/2015

PREP: 20 Min COOK: 1 Hr OVEN: 350

QUA MEASURE INGREDIENT PROCESS 11/2 Cups Very Ripe Banana's Smashed 1/2 Cup Unsalted Butter Melted 2 Tbsp Unsalted Butter (For Greasing Pan) Softened 1.3/4 Cups All Purpose Flour Image: Comparison of the comparison of th	BREADS	BREADS MAKES 1 LARGE OR 8 SMALL LOAVES				
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	OPTION	recipe as written.				

BANANA BREAD

1	In a large mixing bowl, whisk together the Flour, Pecans, Granulated Sugar, Baking Soda, Cinnamon, Sea Salt and Nutmeg. In a medium mixing bowl, melt the Butter in the microwave. whisk in the Eggs, Buttermilk, Brown Sugar and Vanilla. Stir in the smashed Bananas. Fold the Banana Mixture into the Flour Mixture until just combined (it's OK if there are some lumps).		
2	Pour the Batter into the buttered pan and lightly tap and wiggle the pan on the counter to evenly distribute the Batter. Bake it until browned and a toothpick inserted into the center comes out completely clean, about 1 hour.		
OPTION	DARK RUM DRIZZLE: Leaving the hot Banana Bread in the loaf pan: in a small saucepan over medium heat, add in the Butter and heat until bubbling. Add in the Sugar and water, cook until the mixture caramelizes. Remove from the heat and stir in the Rum. Using a wooden skewer, poke a couple dozen holes in the Loaf through to the bottom. Pour the warm Rum Drizzle over the top, spreading it with a basting brush. Allow the Banana Bread to completely cool and then remove it from the loaf pan.		
SERVE	Slice the Bread and serve with softened Butter on the side.		