

BANANA BREAD WITH **BROWN SUGAR**

MOIST AND FLAVOURFUL WITH A RICH, SLIGHTLY
TOFFEE-LIKE TASTE THANKS TO THE BROWN SUGAR.

INGREDIENTS:

- 3 ripe bananas, mashed
- 1/2 cup (115g) melted butter
- 3/4 cup (150g) brown sugar
- 1 egg, beaten
- 1 tsp vanilla extract
- 1 tsp baking soda
- Pinch of salt
- 1 1/2 cups (190g) all-purpose flour

INSTRUCTIONS:

1. Preheat oven to 175°C (350°F). Grease a 9x5" loaf pan.
2. In a large bowl, mix mashed bananas and melted butter.
3. Stir in brown sugar, egg, and vanilla.
4. Add baking soda, salt, and flour. Stir just until combined.
5. Pour into pan and bake for 50–60 minutes or until a toothpick comes out clean.

