

STARBUCKS

Banana Bread Recipe

A Recipe from Starbucks modified by
KC Coake and posted on realcoake.com

Servings: 10 slices

Prep & Cook Time: 90 minutes

Ingredients:

- 2 cups white whole wheat flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 1 cup + 2 tablespoons sugar
- 1/2 cup vegetable oil
- 2 tablespoons buttermilk or milk
- 1/2 teaspoon vanilla extract
- 3 ripe medium-large bananas (mashed)
- 1/2 cup + 1/3 cup chopped walnuts

Directions:

1. Pre-heat oven to 325 degrees. Grease and flour a loaf pan (9x5x3).
2. Whisk together the flour, baking soda and salt and set aside.
3. Mix together the egg, sugar and vegetable oil until combined. Add the flour mixture and when blended add the buttermilk or milk, vanilla and mashed bananas. Mix until combined.
4. Fold in 1/2 cup chopped walnuts and pour batter into prepared loaf pan. Top with remaining 1/3 cup chopped walnuts.
5. Bake for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean.
6. Cool for 10 minutes on a wire rack before removing from pan.
7. Eat and Enjoy! Served best warm with butter and Starbucks tea or coffee!

