



Banana Plum Bread

Savannah · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

12

Description

Plums add just the right sweetener to a classic banana bread

Ingredients

- - 2 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{1}{2}$ teaspoons baking powder - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ cup white sugar - $\frac{1}{2}$ cup margarine
- softened - 2 eggs - 1 $\frac{1}{2}$ cups mashed ripe bananas - 1 cup plums
- pitted and chopped

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Sift flour
2. baking powder
3. and baking soda into a bowl. Mash sugar and margarine together in a large bowl until creamy
4. then beat in eggs. Stir in flour mixture in three batches
5. alternating with mashed bananas
6. beating batter briefly after each addition; mix until smooth and well combined. Gently fold in plums and transfer to the prepared baking dish. Bake in the preheated oven until golden brown
7. about 1 hour.