



Banana Cornbread

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

24

Description

Having vegan friends in college forced me to find some recipes that are friendly to their choice if I wanted to entertain This recipe is delicious whether or not you are vegan Ive made it with almond rice soy and regular milk and they are all very similar to identical in flavor and consistency

Ingredients

— - 2 cups all-purpose flour - 2 cups cornmeal - 2 cups milk - 2 bananas - 1 ½ cups white sugar - ½ cup vegetable oil - 2 teaspoons baking powder - 2 teaspoons salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Combine flour
2. cornmeal
3. milk
4. bananas
5. sugar
6. vegetable oil
7. baking powder
8. and salt together in a bowl until batter is smooth; pour into the prepared baking dish. Bake in the preheated oven until a toothpick inserted in the center comes out clean
9. about 30 minutes. Cook's Note Exactly half of the recipe will fill a 9-inch square pan.I suggest adding honey to the top of the cornbread directly after removing it from the oven.