



Spiced Banana Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This banana bread with spices is very moist and has a little kick This recipe is loved by my family and all who have tried it

Ingredients

— - 2 cups flour - 1 ½ teaspoons baking powder - 1 teaspoon baking soda - 4 very ripe bananas - 1 cup sugar - 2 large eggs - 1 teaspoon cinnamon - ½ teaspoon salt - ½ teaspoon nutmeg - ¼ teaspoon ground cloves - ½ cup melted butter - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8x3-inch loaf pans. Whisk together flour
2. baking powder
3. and baking soda; set aside. Mash bananas
4. sugar
5. eggs
6. cinnamon
7. salt
8. nutmeg
9. and cloves together in a large bowl with a fork until well combined. Stir in melted butter and vanilla
10. then fold in flour mixture until a batter forms and no dry lumps remain. Pour into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. about 45 minutes. Cool in the pan for 10 minutes
12. then remove from the pan
13. and allow to cool completely on a wire rack.