



Raspberry Banana Bread

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

This is a tasty flavorful quick bread that is very easy to make It is great with a good cup of coffee

Ingredients

- - $\frac{3}{4}$ cup frozen unsweetened raspberries
- thawed - 1 ripe banana - 1 $\frac{1}{2}$ cups all-purpose flour - $\frac{3}{4}$ teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{4}$ teaspoon salt - ? teaspoon ground nutmeg - 1 cup white sugar - 2 eggs - $\frac{1}{2}$ cup vegetable oil - $\frac{1}{2}$ teaspoon lemon extract

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Grease a loaf pan. Mash thawed raspberries in a bowl with a fork; press raspberries through a sieve to remove seeds. Mash banana in another bowl with a fork.
Combine flour
2. cinnamon
3. baking soda
4. salt
5. and nutmeg in a bowl. Beat sugar
6. eggs
7. raspberries
8. banana
9. and vegetable oil in a bowl with an electric mixer set on low until smooth
10. 2 to 3 minutes. Stir flour mixture into raspberry mixture until batter is just moistened; stir in lemon extract. Pour batter into prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. about 1 hour. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.