



Molasses Banana Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

10

Description

This crowdpleasing molasses banana bread has wonderful flavor Its sweetened with molasses instead of sugar What a nice variation

Ingredients

- - ½ cup butter
- softened - 2 cups mashed banana - 1 cup molasses - 1 large egg - 1 cup whole wheat flour - ¾ cup all-purpose flour - ½ teaspoon baking soda - ½ teaspoon salt - ½ teaspoon ground nutmeg - ½ cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan. Cream butter in a large bowl. Beat in banana
2. molasses
3. and egg. Mix in both flours
4. baking soda
5. salt
6. and nutmeg. Stir in walnuts until well blended. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
7. 55 to 65 minutes.