

Servings: ~ 12

Allergens: Dairy,  
Eggs, Gluten

Total Time: ~ 75 min

Prep Time: ~ 10 min

Cook Time: 55-65 min



Andrea Groelz

## Cinnamon Banana Bread

### Directions:

- Heat the oven to 350°F. Line a 8x5-inch loaf pan with parchment paper and spray with cooking spray.
- Cream together softened butter and sugar in a mixer until fluffy.
- Add eggs, milk and vanilla and mix until smooth.
- Mash bananas in a separate bowl and add to mix.
- In a separate bowl, sift together all-purpose and wheat flours, baking soda and salt. Use a spatula to stir dry ingredients into wet mixture. Fold in cinnamon chips.
- Transfer batter to loaf pans and smooth the top. Bake 55-65 minutes until bread is dark brown and an inserted toothpick comes out clean.
- Let cool for 10 minutes, then transfer to a wire rack for an additional 10 minutes of cooling.

### Ingredients:

- 8 tbsp unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1/4 cup milk
- 1 tsp vanilla extract
- 4 bananas, very ripe
- 1 cup all-purpose flour
- 1 cup wheat flour
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup cinnamon chips

