



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Banana Bread

OVERVIEW

Prep Time: 15 minutes

Total Time: 1 hour

INGREDIENTS

2 cups all-purpose flour (sifted)

1 tsp. baking soda

½ cup unsalted butter

¾ cup brown sugar (packed)

2 large eggs

2½ cups banana (mashed)

Salt to taste

DIRECTIONS:

1. Combine flour, baking soda, and salt in a bowl.
2. Cream butter and brown sugar in a mixer. Add bananas and eggs.
3. Combine all ingredients in a large mixing bowl.
4. Prepare loaf pans with butter to avoid sticking. Pour batter into loaf pans leaving 2–3" of space from the top.
5. Bake in a 325 °F oven for 45 minutes. Check the centre of loaves with a skewer to ensure the loaves are fully baked (should come out clean).
6. Let cool at room temperature on wire racks.

