

Zingerman's Bakehouse Banana Bread Recipe

YIELD: ONE 8 X 4-INCH LOAF

Ingredients	Volume	Pounds	Grams
Organic bananas (prep below, about 1)	3/4 cup	0.35 lb	160 g
Butter (melted)	1/4 cup + 1 Tbsp	0.16 lb	73 g
Granulated sugar	1/2 cup + 1/3 cup	0.30 lb	136 g
Vanilla extract	1/2 tsp		
Whole eggs (XL or L, room temp)	1		
All-purpose flour	1 cup	0.32 lb	140 g
Baking soda	1/4 + 1/8 tsp		
Sea salt	1/4 + 1/8 tsp		

For conventional ovens, preheat the oven to 350°F 20 minutes prior to baking.

INSTRUCTIONS:

1. Prepare the bananas. Let them ripen until mottled with black spots. Wash them well, cut off both ends and freeze at least overnight. Defrost. As the bananas freeze and defrost they will turn black. They do not need to be black prior to freezing.
2. Weigh the bananas and put them into a Cuisinart. Puree until they are a smooth paste. You may see tiny dark specks of the peel. This is fine.
3. Put the bananas in a mixing bowl. Add the granulated sugar, egg, vanilla extract, and melted butter to the bowl and mix well. Scrape the bowl and spoon with a spatula or bowl scraper to incorporate into the batter.
4. Mix the dry ingredients together and add to the batter. Mix only to incorporate, scrape down the bowl and spoon, and stir in any streaks.
5. Deposit the batter in a non-stick or sprayed 8×4-inch loaf pan.
6. Bake in a preheated oven for 40 minutes.

7. Insert a tester into the center of the banana bread to check for doneness. The tester should not have any batter stuck to it and the loaves should be a nice golden brown color.
8. Allow the loaves to cool completely before slicing or freezing. Banana bread can be stored at room temperature in plastic for up to a week or frozen for up to two months. Thaw on the counter at room temperature.