

• RECIPE •

Sweet Meatz Desserts' Homestyle Banana Bread

INGREDIENTS

2-3 ripe bananas, mashed
2 large eggs, room temperature
1 tsp vanilla extract
1 pinch of salt
1/2 tsp baking soda
1/2 tsp baking powder
1-2 tsp ground cinnamon
(to taste)

Several dashes instant coffee/
espresso powder (optional)
Approx. 2 cups all-purpose flour
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup brown sugar
1/4 cup milk
splash of neutral oil (such as
vegetable oil)



DIRECTIONS

1) Preheat oven to 350°F and prepare a loaf pan with parchment paper or light greasing. 2) Cream together butter and sugars until blended. 3) Mix in eggs and vanilla, followed by mashed bananas. 4) In a separate bowl, whisk flour, salt, baking soda/powder, cinnamon, and instant coffee (if using). 5) Gradually combine dry ingredients with wet ingredients, alternating with milk and oil, mixing just until incorporated. 6) Gently fold in pudding mix to enhance moisture. Pour batter into prepared pan and smooth the top. 7) Bake until golden and a toothpick inserted near the center comes out mostly clean.

Allow to cool before slicing.