



S O U R D O U G H B A N A N A B R E A D

Ingredients:

- 100g starter discard
- 2 cups ripe bananas
- 1/2 cup butter
- 2 eggs
- 2 cups flour
- 2/3 cup brown sugar
- 1 tsp vanilla
- 1/4 tsp nutmeg
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt



Instructions:

1. Preheat oven to 350° F.
2. In large bowl, combine butter, sugar, vanilla, cinnamon, nutmeg, baking soda, baking powder and salt. Mix until smooth.
3. Add mashed bananas, eggs and starter. Mix until smooth.
4. Add flour and stir until smooth.
5. Transfer mixture to greased loaf pan.
6. Bake uncovered for 40 minutes at 350° F.
7. Bake an additional 15 minutes covered loosely with aluminum foil.
8. Let cool 5 minutes before removing from loaf pan and 60 minutes before cutting.