

RECIPE

# Best Ever Banana Bread

Mai Secret Recipe



Ready in 45-50 minutes

Serves 8-12

## Ingredients

- 2 block of softened butter
- 2 cups of turbinado sugar
- 6-7 ripe bananas, mashed
- 4 eggs, beaten well
- 2 ½ cups flour
- 1 tsp salt
- 1 tsp baking soda
- 4 oz honey roasted mac nuts - coarsely chopped

## Preparation

1. Cream butter and sugar in medium bowl
2. Add 4 beaten eggs and mashed bananas
3. Mix 1 tsp salt and 1 tsp baking soda in large bowl with flour.
4. Combine all ingredients into the large bowl with flour mixture. Mix well until smooth.

## Tips

If you have access to them, apple bananas elevates the taste to something very special

Fill baking pans  $\frac{3}{4}$  full. Check for doneness by using a toothpick. It's done when you insert a toothpick in the middle of bread and it comes out clean.

You may also sprinkle a little turbinado sugar in the bottom of the baking pan. This will add a little fun crunch to the finished product.

## **Spiritual lesson for this recipe**

Use your God-given gifts to make things better. I took a simple recipe and made it my own by adding my own spin on it - apple bananas instead of common bananas, turbinado sugar instead of white, adding vanilla to enhance the taste. We are meant to express ourselves through creating. There is great satisfaction in doing so. I think God likes it too! 😊