



STRAIGHT FROM SERENA CREEK

BABY BANANA BREAD

Small loaves, big smiles. This is the recipe behind the warm little loaves we share with our neighbors. Mash a few bananas, grab a whisk, and make a little happiness of your own.



MAKES

**4 MINI
LOAVES OR
1 BIG ONE**

GATHER ROUND

WHAT YOU'LL NEED

- ☐ **2 cups** all-purpose flour
- ☐ **1 teaspoon** ground cinnamon
- ☐ **1 teaspoon** baking powder
- ☐ **1 teaspoon** baking soda
- ☐ **1 teaspoon** salt
- ☐ **3 ripe bananas**
The spottier, the sweeter
- ☐ **8 tablespoons (1 stick)** unsalted butter, room temperature
- ☐ **1 cup** granulated sugar
- ☐ **2 large** eggs
- ☐ **1 tablespoon** milk

NO NUTS
ALL ARE WELCOME

LET'S BAKE

HOW IT'S DONE

- 1 WARM UP THE OVEN**
Preheat to **325°F**. Butter four 5.75 x 3.25 x 2.25 inch pans, or one 9 x 5 x 3 inch loaf pan.
- 2 MEET THE DRY TEAM**
In a medium bowl, whisk together the flour, cinnamon, baking powder, baking soda and salt.
- 3 MASH TIME**
In a separate, large bowl, mash the peeled bananas with a potato masher until they're a soup-like consistency.
- 4 BUTTER UP**
Add the butter and keep mashing until it's thoroughly mixed in.
- 5 SWEETEN THE DEAL**
Whisk the sugar, eggs and milk into the banana mixture to combine.
- 6 BRING IT TOGETHER**
Whisk the dry mixture into the wet mixture in batches until everything is completely combined.
- 7 INTO THE OVEN**
Pour the batter into the prepared pan(s) and bake **1 hour** for a large loaf or **45 minutes** for small loaves. A toothpick in the center should come out clean.
- 8 THE HARD PART: WAIT**
Let the bread cool in the pan for 15 minutes. Then remove it and let it cool completely before slicing.
- 9 SLICE AND SHARE**
Spread slices with honey or serve with ice cream.