

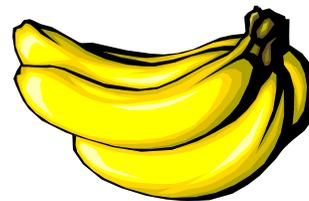
BANANA BREAD BAKE-OFF RECIPES

Linda Steiner (B2) (4-H)

Banana Coconut Bread

1/3 c. soft butter
2/3 c. sugar
2 eggs
3 T. mild
1 t. lemon juice
1/2 t. almond extract

2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup mashed banana
1 cup toasted coconut



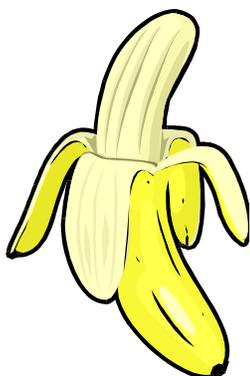
Cream butter and sugar. Beat in eggs. Add milk, lemon juice and almond extract. Add flour, baking powder, soda, and salt. Mix together. Stir in bananas and fold in coconut. Pour into greased and floured loaf pan. Bake at 325° for 1 hour and 10 minutes, or until a toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Turn out on wire rack to finish cooling.

TO TOAST COCONUT: Spread coconut on baking sheet. Bake at 350° stirring every few minutes, until browned.

Lisa Rice (B3) (Extension)

2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter

3/4 cup brown sugar
2 large eggs, beaten
2 1/3 cups mashed very overripe bananas

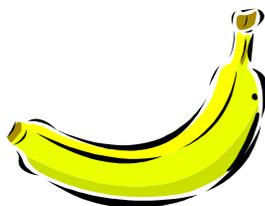


Preheat oven to 350° F. Lightly grease 9 x 5 loaf pan.

In a large bowl, combine flour, soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan. Bake in preheated oven for 60-65 minutes until a toothpick inserted into center of loaf comes out clean. Let bread cool in pan for 10 minutes, and then turn out onto a wire rack.

Katrina Coffman (B4) (4-H)

1/2 cup shortening
1 cup sugar
3 bananas, mashed
1 egg
Brown sugar for sprinkling
Butter for greasing pan



2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking soda

In a medium bowl, cream shortening with sugar. In a separate bowl, mash bananas. Add beaten egg to bananas. Add the banana egg mixture to the sugar and shortening. Let it stand for 20 minutes. Preheat oven to 350° F. Grease bread pan with butter and lightly coat with flour. Bake for 1 hour or until knife inserted comes out clean. Half way through the baking time sprinkle with brown sugar. Cinnamon can be added to the brown sugar if desire. When done, run knife along edge of pan and turn onto a cooking rack.

Jana Darrington (B5) (Extension)



3 eggs, beaten
2/3 cup plain yogurt
1/2 cup vegetable oil
1/2 cup pear sauce (could use applesauce)
4 ripe bananas, mashed
1 cup wheat flour
2 1/2 cups all-purpose flour

2 1/2 cups white sugar
2 teaspoons baking soda
1 teaspoon salt
1/2-1 teaspoon cinnamon
1/2-1 teaspoon nutmeg
1 teaspoon vanilla

Preheat oven to 325° F. Spray two loaf pans with non-stick spray coating (I used one 9x5 glass pan and one 11x4 metal pan). Place eggs in mixer and blend, adding the yogurt, oil, pear or apple sauce, and bananas until well-blended. Sift together the sugar, flours, baking soda, salt, cinnamon & nutmeg. Add to banana mixture. Mix well. Pour into prepared loaf pan. Make a topping of 3 tablespoons sugar, 3 tablespoons finely chopped nuts, 1 teaspoon cinnamon and a generous dash of nutmeg. Press into top of unbaked loaf. Bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean.

Amy Marble (B6) (Extension)

Moist Agave Nectar Banana Bread – Mara Pecot

<http://www.greenhometown.com/2008/08/green-this-pantry-agave-nectar-banana.html>

1/2 cup Agave nectar
1/3 cup Coconut Oil
1 teaspoon vanilla extract
2 eggs
1 cup Mashed very ripe bananas



1 1/4 cup whole wheat flour (hard white wheat)
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup chopped nuts (pecans)
A pinch of cinnamon, nutmeg

Preheat oven to 325° F. Makes 1 loaf. In a large bowl, beat oil, agave. Add eggs and mix well. Stir in bananas, vanilla. Stir in flour, baking soda and salt. Blend in chopped nuts. Spread into greased 9x5 loaf pan. Bake 55-60 minutes. Cool on wire rack 1/2 hour before slicing.

Jessica Tibbitts (B7) (4-H)

1/2 cup margarine
1 cup sugar
1 egg
Mix margarine and sugar together until smooth; add egg and blend well.
Sift together:
3/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon baking powder
2 cups flour



Add part of the flour mixture to the above; stir well. Add 3-4 ripe mashed bananas; stir well. Add the rest of the flour. Put into 2 greased baking pans. Bake at 350° F. for 50-60 minutes.

Unknown (B8)

2 ¼ cups flour
 1 ¼ cups sugar
 2 ½ teaspoons baking powder
 ½ teaspoon salt



½ cup shortening
 2 medium eggs, unbeaten
 4 or 5 bananas (1 ½ cups)
 1 teaspoon vanilla

In a large bowl, sift flour, sugar, baking powder, soda, and salt. Drop in shortening, eggs, add ½ cup mashed bananas. Mix at low speed 2 minutes. Add remaining bananas and vanilla. Beat 1 minute. Bake at 375° for 30 minutes. Option: Add ½ cup chopped nuts. Add 1 ½ teaspoons cinnamon, ½ teaspoon ground nutmeg, 1/8 teaspoon ground cloves.

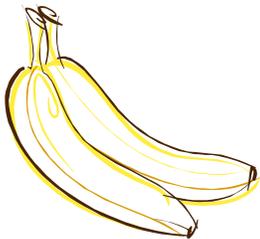
Micki and Adrian Hinton (B9) (Extension)*Banana Split Bread*

1 cube butter
 1 ½ cups sugar
 1 teaspoon vanilla
 2 cups flour
 1 cup sour cream



5 ripe mashed bananas
 1 cup walnuts, chopped
 1 teaspoon soda
 Dash salt

Cream butter and sugar, add vanilla, flour and sour cream and soda and salt. Fold in mashed bananas, walnuts and cherries (optional). Bake at 350° F. for about 1 hour. Makes 2 loaves or 4 small ones.

Linda Steiner (B10) (4-H)*Whole Wheat Banana & Chocolate Chip Bread*

1 c. sugar
 ½ c. shortening
 2 eggs
 2 c. whole wheat flour
 ½ c. chopped pecans
 1 t. baking soda
 1 c. (about 3) soft, ripe bananas, mashed
 ½ c. chocolate chips

Cream sugar and shortening; add eggs, flour, soda, bananas, and chopped nuts. Stir in chocolate chips. Pour batter into 1 greased and floured loaf pan; bake at 325° for about 1 hour and 20 minutes, or until a toothpick inserted in center comes out clean.

Marie Anderson (B11) (Extension)

½ cup butter	1 teaspoon lemon juice
1 cup sugar	2 cups flour
2 eggs	1 ½ teaspoon baking powder
1 heaping cup of mashed bananas	½ teaspoon baking soda
¼ cup milk	¼ teaspoon salt
½ cup nuts (optional)	1 tablespoon lecithin (powder)



Cream sugar and butter. Beat in eggs one at a time. Add bananas and milk and lemon juice. Sift dry ingredients and add to butter mixture. Add nuts, if desired. Mix. Generously grease loaf pans (I line the bottom with wax paper to make sure it doesn't stick!) Preheat oven to 375° but turn the heat down to 350° when you put the loaves into the oven (a lot of heat is lost when you open the oven door.) Bake at 350° for about 1 hour or until an inserted toothpick comes out clean.

Diana Holley (B12) (Recorder's Office)

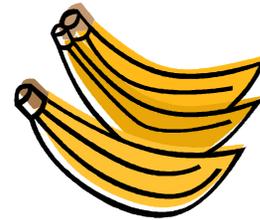


- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ teaspoon nutmeg
- 1 cup butter flavored Crisco
- ½ cup sour cream
- 1 teaspoon lemon juice
- 1 cup sugar
- 2 large eggs
- 1 cup mashed bananas (abt 2-3)
- 1 cup sliced frozen strawberries
- ½ cup black walnuts

Heat oven to 350° F. Grease and flour a loaf pan. Combine flour, nutmeg, salt, cinnamon, baking soda and set aside. In a large bowl, with an electric mixer on medium-high speed, cream the shortening and sugar until light and fluffy. Add the eggs, bananas, sour cream and lemon juice, and beat until blended. Gradually beat in the flour mixture at low speed, continue beating until batter is smooth. Fold in strawberries and walnuts. Spoon the batter into loaf pan. Bake 1 to 1 ½ hours. Let bread cool completely in the pan on wire rack. (*Note: when I bake my bread I put a small pan with water on the lower rack so bread doesn't dry out.)

Miny Smith (B13) (Recorder's Office)

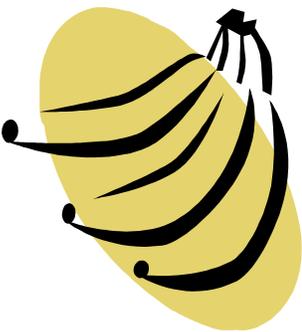
- 1 ½ cups sugar
- 3 medium ripe bananas
- 1 teaspoon vanilla
- 2 cups flour
- 2 eggs, separated
- 1 cup chopped pecans
- 1 ½ teaspoon baking soda
- ½ cup butter
- ½ cup milk



Preheat oven to 300° F. Whip egg whites to stiff peaks and set aside. In mixer, cream butter and sugar; add egg yolks, soda, milk and vanilla. Slowly add flour until well mixed. Add bananas and mix well. Stir in nuts. Hand fold in whipped egg whites. Fill 2 medium size oiled loaf pans half full. Bake 300° F. for 1 hour, or until tooth pick comes out clean. After 10 minutes turn onto a rack to cool. Cool completely on wire rack before wrapping. Refrigerate after cooled.

Sherry Davis (B14) (Recorder's Office)

Preheat oven to 350° F.



- Sift together:
- 1 ¾ cups sifted all-purpose flour
- 2 ¼ teaspoons baking powder
- ½ teaspoon salt
- Blend together:
- 1/3 cup shortening (you can do half butter and half shortening)
- 2/3 cup sugar
- Beat in:
- 2 beaten eggs
- 1 to 1 ¼ cup ripe banana pulp

Add sifted ingredients in about 3 parts to the sugar mixture. Beat the batter after each addition until smooth. Fold in or sprinkle on top walnuts or pecans. Place batter in a greased and floured bread pan. Bake for 50-60 minutes or until done. Cool before slicing. Makes one loaf.

April Robbins (B15) (Sheriff/Dispatch)

- ½ cup shortening
- 1 cup sugar
- 2 beaten eggs
- 1 cup ripe bananas, mashed
- ½ cup canned pumpkin
- 2 cups flour
- ½ teaspoon salt
- ½ teaspoon baking soda



Preheat oven to 325°F.

Grease bread pans with a small amount of shortening. Cream shortening, sugar and eggs until fluffy. Add bananas and pumpkin until just incorporated. Add remaining ingredients. Pour batter into loaf pan and bake for 1 hour.