

# EASY BROWN BUTTER BANANA BREAD

## INGREDIENTS:

### FOR WET INGREDIENTS:

- ¾ cup (170 g) unsalted butter, at room temperature
- 8 oz (225 g) cream cheese, at room temperature
- 2 cups (400 g) granulated sugar
- 2 large eggs
- 1½ cups (360 g) mashed ripe bananas (about 3–4 medium)
- 1½–2 tsp (7.5–10 g) LorAnn® Better Than Extracts™ Brown Butter Bakery Emulsion

\*Adjust to taste, adding more for a bolder brown butter flavor.

### FOR DRY INGREDIENTS:

- 3 cups (375 g) all-purpose flour
- ½ tsp (2.5 g) baking powder
- ½ tsp (2.5 g) baking soda
- ½ tsp (3 g) salt

### OPTIONAL MIX-INS:

Choose one, if desired:

- 1 cup (170 g) mini semi-sweet chocolate chips (Miniature chips distribute more evenly and add a hint of traditional chocolate-chip flavor without overpowering the brown-butter's toasted flavor.)
- 1 cup (120 g) chopped nuts



## DIRECTIONS:

1. Preheat oven to 350°F (175°C). Grease two loaf pans or line with parchment.
2. In a large bowl, cream together the softened butter and cream cheese until smooth and well combined.
3. Add the sugar and eggs. Mix until light and creamy.
4. Add the LorAnn® Better Than Extract™ Brown Butter Bakery Emulsion until evenly incorporated.
5. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
6. Gradually stir the dry ingredients into the wet mixture until just combined. Do not overmix.
7. Gently fold in the mashed bananas by hand.

8. Fold in the chocolate chips and nuts (if using) by hand until evenly distributed.
9. Spoon the batter evenly into the prepared pans. Bake on the center rack for 60 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
10. Let the loaves cool in the pans for 10–15 minutes, then transfer to a wire rack to cool completely.
11. Store tightly wrapped at room temperature for up to 4 days, or freeze (well wrapped) for up to 2 months.

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