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## Ina garten banana bread recipes

05/31/2008 I reviewed this recipe almost a year ago but I made some interesting changes and just have to share it with everyone on this site! I used 1/2 cup brown sugar, 1/2 cup white sugar, 1/4 tsp. salt and plenty of cinnamon and nutmeg as before. However, I've always been interested in making recipes healthier so instead of margarine, oil or butter I used 1/2 cup of unsalted apple sauce. I usually buy apple sauce in small single serving glasses and a container of exactly 1/2 cup. Perfect for baking as you don't need to open a whole jar of apple sauce. I added chopped berries as before but I was out of vanilla, so I threw in about a tablespoon of dark rum. Wow!! It's secret to butt-kicking banana bread!! Use good quality rum, such as Puerto Rican or Dominican rum. A good rule of thumb is.. If you won't drink it, don't cook with it! So is wine. I can't stop eating this bread and now I don't feel guilty because it's low in fat if you use apple sauce instead of oil or butter. I really hope someone reads this review and tries the rum version I've come up with. Enjoy!! 09/07/2005 This is exactly what I'm looking for! I had 3 ripe bananas that I was ready to throw out, instead the bulb was off to look at Allrecipes for an easy banana bread recipe. I chose this one based on the reviews and simplicity of the ingredients. The only minor changes I made were that I used butter instead of margarine, switched white sugar to half white and half brown, and cut the dough into 1 1/2 cups instead of 2. I also threw in 1/2 tsp. vanilla extract and a dash of cinnamon. Turns out to be perfect for 45 minutes (an hour will dry the bread) and it's as dense and moist as banana bread should be! Thanks Libby, I'll probably do this weekly with my leftover bananas! 03/19/2006 I've never made a really good banana bread until I tried this recipe this morning. I modified some things - use real butter, half white sugar and half brown, add 1 tbs cinnamon, 1 tsp vanilla, and a little salt. I don't measure bananas, but using the four I've got on hand that are mostly black on the outside, soft and sweet on the inside. Sprinkle on top with sliced almonds, for that's what I've got on hand. It bakes up beautifully in exactly an hour. What a wonderful Sunday breakfast! 09/16/2006 I HAVE BEEN USING THIS RECIPE FOR MANY YEARS. NEVER MEASURE BANANAS, USE 4-5 MED. ONES AND USE A TSP. OF SALT. REAL PERSONAL PREFERENCES. DEPENDING ON YOUR KITCHEN, IT CAN TAKE MORE THAN AN HOUR. IF IT APPEARS ROUGH IN THE MIDDLE AFTER THE TOOTHPICK TEST; COVER THE TOP WITH LEAF WRAP, SHINY SIDE DOWN. THIS GIVES THE MIDDLE A CHANCE TO CATCH UP. PRESSURE OR COLD, THE BEST BANANA BREAD EVER WITHOUT FUSS. 12/12/2007 I've made this recipe a bunch of times now. My husband likes it, but I add fruit to him. It is so easy and tastes great! I make muffins out of me me bake for 35 minutes instead of 1 hour. Making muffins cuts down baking time. I would like to add that I now do this with 1 cup of flour and 1 cup of oatmeal. It is less dense and wetter in this way. 12/01/2006 Recipe as well, that's me baking banana bread which is a work in progress! I asked the members for tips that really helped: no more mixing, the lower rack to the top of the bread is halfway point in the oven, my loaf dish is glass to lower temperature in my oven to 325 degrees and tent with leaves if the top of the loaf is getting too dark. I did as others suggested modifying the recipe and using half a cup of white sugar/half cup of brown sugar. 25/12/2007 I was worried about how this would turn out because I'm not the best chef! I was shocked with the result because I actually made something that tasted very tasty!!! I used 1/2 cup white sugar and 1/2 cup brown sugar. I sprinkled the fruit on top, too. Photos do not do that justice this is a great bread! I've made it 3 times this month- it's THAT good! It was the biggest hit at a potluck party and it was all gone. This recipe deserves 10 stars!!! Try it and you will also fall in love with it! 04/15/2003 This bread is ok but my husband says my recipe is better. Not much flavor and this is a little on the dry side. 31/03/2005 Banana bread is delicious! More on a tbs of some great Mexican vanilla I have and a pinch of salt... My mother always said to use salt and baking soda together to ensure an even increase. Also used butter ... don't care about margarine! Use three large ripe bananas... don't like measuring! It takes about 1 1/2 hours at 350. Yum! Make a second batch now! 1 of 231 Best banana bread eshajun 2 of 231 Best banana bread Danika Renee 3 of 231 Best geenacon9 banana bread 4 of 231 Best banana bread dctrp 5 of 231 Best Banana Bread Jenn Yazzie 6 of 231 Best Banana Bread Atiqah 7 of 231 Best Banana Bread Alisha Logan 8 of 231 Best Banana Bread CRASH5456 9 of 231 Cake Tunes Best banana bread 10 of 231 Best banana bread Angie Hubbard 11 of 231 Best banana bread NHannusch 12 of 231 Best banana bread Diane Surita 13 of 231 Good banana bread best Nicole Winn 14 of 231 Best banana bread starlight316 15 of 2 231 Best banana bread linda 16 of 231 Best banana bread michaelc 17 of 231 Best banana bread Kimber 18 of 231 Lindsay Kopecky's best banana bread 19 of 231 BusyBeeTami's best banana bread 20 of 231 The Best Banana Bread Lana Love Sweet, moist banana bread makes for a delicious quick breakfast, snack, or healthy dessert. Advertising - Continue reading under Cal/Serv: 170 Output: 12 Preparation time: 0 15 min Total time: 1 hour 15 minutes 2 c. pure white flour 1 1/2 tsp. baking powder 1/2 tsp. baking soda 1/2 tsp. salt 1/4 tsp. ground cinnamon 1/2 c. packed brown sugar 2 large egg whites 1 large egg 1 1/2 c. ripen. c. Low-fat butter 3 tablespoons vegetable oil This procuring ingredients module is created and maintained by a third party, and imported into this page. You can find more information about this content and similar content on their website. Preheat the oven to 350 degrees F. Light coat 9- by 5-inch loaf pan with non-stick baking spray. In medium bowls, beat the flour, baking powder, baking soda, salt and cinnamon. In large bowls, with mixers on medium-high speed, beat sugar, egg whites, and eggs until almost doubled in volume. On average, beat in bananas, butter, and oil until well combined. With a rubber spoon, gently fold in the flour mixture until just combined. Pour the dough into the prepared pan, smoothing the head. Bake for 1 hour or until the toothpick put into the center comes out clean. Let cool in a pan on a wire rack for 10 minutes. Remove from the pan and let cool completely on the wire rack. Can be preserved, tightly wrapped, at room temperature up to 3 days or in a freezer for up to 1 month. This content is created and maintained by a third party, and imported into this page to help users provide their email address. You can find more information about this and similar content at Piano.io - Continue reading below