

# Preparation Instructions for Banana Bread Mix

from  
**Anna**<sup>™</sup>



*It's Easy!*

**YIELD:** (1) 8 ½ x 4 ½ in. loaf pan, 4 mini loaves, or approximately 24 muffins

## INGREDIENTS:

- 1 package Banana Bread Mix from Anna<sup>™</sup>
- 2 jumbo eggs
- ½ cup oil
- 3 ripe medium bananas pureed in a food processor or blender (approximately 1 cup)
- ⅔ cup chopped nuts (optional)

## DIRECTIONS:



1. Preheat oven to 350 degrees. Set rack to center. Grease 8 ½ x 4 ½ in. loaf pan.



2. In a medium-sized mixing bowl, mix all wet ingredients until creamy



3. Add Banana Bread Mix from Anna<sup>™</sup> and stir until well blended, then fold in chopped nuts



4. Spoon batter into prepared pan and bake for 1 hour, or until center tests clean with a toothpick or knife. Let cool in pan 1 hour before slicing.

## TIPS AND VARIATIONS:

- To make muffins, fill standard muffin tin cups ⅔ full and bake at 350 degrees for 20-25 minutes. Makes approximately 24 muffins.
- To make mini loaves, spoon batter into four mini loaf pans and bake at 350 degrees for 30 minutes. Let cool 1 hour before removing.
- If avoiding eggs, leave the egg out altogether and bake the mix into muffins. Using an egg replacer will render a gummy texture.
- If using olive oil, a light olive oil is recommended for best results.

*Also makes zucchini bread, banana pancakes and other great delights.*

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