

MORTON & BASSETT SPICES®

Banana Bread with Nutmeg Crumble



- 3 ripe bananas
- 1/3 cup butter, melted
- 3/4 cup white granulated sugar
- 1 egg
- 2 teaspoons Morton & Bassett Pure Vanilla Extract
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon Morton and Bassett Ground Cinnamon
- 1/8 teaspoon salt
- 1 1/2 cups all purpose flour, plus 1/4 cup
- 3 tablespoons butter, cold and cubed
- 1/3 cup walnuts, chopped
- 1/3 cup rolled oats
- 1/4 cup turbinado sugar
- 1/4 teaspoon Morton & Bassett Ground Nutmeg

Preheat the oven to 350°F. Mash bananas in a large bowl and add the melted butter. Mix to combine before adding white granulated sugar, egg, and M&B Pure Vanilla Extract. Mix. Add baking powder, baking soda, M&B Ground Cinnamon, and salt, stirring until fully mixed into the batter. Add 1 1/2 cups flour into the batter and gently mix to incorporate. Pour batter into a parchment lined loaf pan and set aside. In a mixing bowl, combine cold butter and remaining flour. Using a fork or pastry blender, blend the two together into a crumbly mixture. Add chopped walnuts, turbinado sugar, oats, and M&B Ground Nutmeg. Gently combine and use to top the banana bread batter. Place in the oven for 50-60 minutes, until baked through. Allow to cool for 10-15 minutes, remove from the pan and slice.

Servings: 6 | Time: 1 hour 15 minutes



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