

# Banana Bread



## Ingredients

2 cups flour  
1 tsp cinnamon  
1 tsp baking soda  
½ tsp salt  
2 large eggs  
½ cup sour cream  
2 bananas  
2 tsp vanilla  
½ cup applesauce  
½ cup packed brown sugar  
½ cup sugar

## Utensils

Measuring cups and spoons  
Mixing bowls  
Sifter  
Whisk  
Loaf pan or muffin tin  
Nonstick cooking spray  
Scoop



# Recipe Instructions

## Step 1: Preheat & Prep

Preheat oven to 350°  
  
Spray pan with nonstick cooking spray.

## Step 2: Dry Ingredients

Measure out flour, cinnamon, baking soda, and salt and sift into a mixing bowl.

## Step 3: Wet Ingredients

Add eggs, sour cream, bananas, vanilla, and applesauce to a mixing bowl.  
  
Whisk until combined.

## Step 4: Sugars

Measure out granulated and brown sugar and add to the wet ingredient bowl.  
  
Whisk until combined.

## Step 5: Combine

Add the dry ingredients to the bowl of wet ingredients in 3 different parts. Make sure to mix completely after each addition.  
  
Once batter is completely mixed, evenly divide into muffin tin or loaf pan.

## Step 6: Bake & Enjoy!

Bake muffins for at least 20 minutes and until cooked completely.  
  
If using a loaf pan, bake loaf for at least 45 minutes and until cooked completely.  
  
Let cool and enjoy!!



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## Kitchen Safety Tips:

Check the oven before turning on to make sure that it is empty!  
  
Always use an oven mitt!