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Recipe Name: Strawberry Banana Bread

Recipe Ingredients:

- 1/2 Cup of Butter (1 stick), softened
- 1 Cup of Granulated Sugar
- 2 Large Eggs, beaten
- 3 Ripe Bananas, mashed
- 2 Cups of Flour
- 1 Teaspoon of Baking Soda
- 1/2 Teaspoon of Salt
- 1 1/2 Cups of Fresh Strawberries chopped
- 1 Tablespoon of Flour (put aside for strawberries)
- (Optional) Vanilla Ice Cream

Recipe Instructions:

1. Preheat oven to 375 degrees and spray two 9x5 loaf pans with nonstick spray
2. In a large bowl, using a stand mixer with paddle attachment, cream butter and sugar together until light and fluffy
3. In a small bowl, beat eggs using a fork. Add eggs to sugar mixture and beat until combined. Add mashed bananas and mix until combined
4. Sift all dry ingredients: 2 cups of flour, baking soda and salt. Slowly add sifted dry ingredients to banana mixture and mix until flour is just combined. Do not over mix! Fold in flour covered strawberries
5. Pour batter into loaf pans and bake at 375 degrees for about 15 minutes
6. Reduce heat to 350 degrees and bake for an additional 25-30 minutes until edges are slightly brown or until a toothpick comes out clean
7. Let banana bread cool, remove from pans, serve with or without ice cream and enjoy!