



Noreen's Kitchen

Loaded Banana Bread

Ingredients

1 stick butter, softened	1 teaspoon baking soda
2/3 cup packed brown sugar	1/2 teaspoon salt
2 eggs	1/4 teaspoon ground nutmeg
1 tablespoon vanilla	1 teaspoon ground cinnamon
1 1/2 cups mashed banana	2 1/2 cups all purpose flour
1/4 cup apricot preserves	1 1/2 cups golden raisins
1/4 cup honey	1 1/2 cups walnuts
1 teaspoon baking powder	

Step by Step Instructions

Preheat oven to 325 degrees.

Cream butter and brown sugar together until light and fluffy.

Add in egg, vanilla and mashed bananas and beat to incorporate.

Add in honey and apricot jam and blend well.

Add in baking powder, baking soda, salt, cinnamon and nutmeg and stir to combine.

Add in flour all at once and stir completely.

Add in raisins and walnuts and stir gently on lowest speed just to incorporate.

Pour batter into a prepared loaf pan and spread evenly.

Bake for 1 hour and 10 minutes or until the top is browned and a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool for 10 minutes.

Remove from pan and allow loaf to cool completely on a wire rack.

Slice and serve.

Store any remaining bread in a zip top bag or airtight container.

Enjoy!