

Texas Hill Country Olive Co.

OLIVE OIL BANANA BREAD

with Sola Stella Extra Virgin Olive Oil

Ingredients:

- 2 cups all purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp allspice
- ¼ + 2 tbsp of Sola Stella Extra Virgin Olive Oil
- ½ cup brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 4 ripe bananas



Directions:

1. Start with preheating your oven to 350F.
2. Line a 8" x 4" loaf pan with a sheet of parchment paper.
3. In a small bowl mash up 4 ripped bananas and set to the side.
4. *Tip - To ripen bananas quickly, bake them in the oven at 350 until peels turn black , about 15 mins and allow to cool before using.
5. In another small bowl whisk together flour, baking soda, salt, cinnamon and allspice and set to the side.
6. In a large bowl add Sola Stella Extra-Virgin Olive Oil, brown sugar and sugar. Mix with a hand mixer until combined. Add eggs one at a time, then vanilla and continue to mix well.
7. Stir in mashed banana and then slowly incorporate the dry ingredients with the wet ingredients as you mix with a hand mixer until fully incorporated, do not over mix.
8. Pour banana bread batter into the prepared loaf pan, sprinkle with a touch more cinnamon and bake for 45 - 60 mins until a toothpick inserted comes out clean and the top is a nice golden color.
9. Cool in pan for 5 mins.