

FROM THE KITCHEN OF...

BIRDY PRETZELS

BANANA STREUSEL BREAD

INGREDIENTS: LOAF

2.66	OZ	BUTTER, MELTED
184	GRAMS	GRANULATED SUGAR
1		EGG
12	GRAMS	MOLASSES
8-10	OZ	RIPE BANANAS (3)
220	GRAMS	FLOUR
6	GRAMS	BAKING SODA
3	GRAMS	BAKING POWDER
3	GRAMS	SALT

SERVINGS: (1) LOAF
TIME TO PREP: 10 MINUTES
COOK TIME: 15 MINUTES
COOK TEMPERATURE:
350°

INGREDIENTS: STREUSEL

2	OZ	BUTTER, MELTED
70	GRAMS	FLOUR
100	GRAMS	GRANULATED SUGAR
1/16	TSP	GROUND CINNAMON

DIRECTIONS

- IN A MICROWAVE SAFE BOWL, MELT BUTTER.
- MIX IN SUGAR.
- ADD IN EGG & MOLASSES AND STIR TILL SMOOTH.
- USING A 1.5 LB LOAF PAN, SPRAY WITH WHITE CAP NON-STICK SPRAY AND FILL WITH BATTER.
- RINSE YOUR BOWL AND REUSE FOR STREUSEL.
- MELT BUTTER, THEN ADD IN DRY INGREDIENTS AND MIX TILL COARSE CRUMBLE.
- TOP LOAF WITH STREUSEL CRUMBLE AND BAKE AT 350° FOR 20 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 15-20 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 205°.