

## Banana Bread Recipe

Yield: 12 Servings / 3 Greased Mini Loaves 6x3-inch (15.2 x 7.6cm).

Total cake batter weight: 2.6 lb. (1200g). Makes one large loaf pan if you don't have mini loaves.

Cake batter and be refrigerated days or kept frozen for weeks.

Store baked banana bread wrapped, up to a week in the refrigerator. Can be frozen months without being glazed.

*Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.*

1.3 stick (150g) unsalted butter, softened  
1/2 tsp (1g) kosher salt  
6 Tbsp (75g) granulated sugar  
6 Tbsp (75g) brown sugar  
1.5 tsp (2.5) ground nutmeg  
2 ea. (100g) large eggs, at room temp  
2 ea. lemons zest  
2.2 cups (300g) cake flour, sifted  
1 tsp (5g) baking soda  
2 tsp (10g) baking powder  
10 ounces (300g) ripen banana purée  
1/2 lemon juice  
4.2 ounces (125g) pecans or walnut, roughly chopped  
4.2 ounces (125g) jumbo golden raisins.

### Lemon Glaze (optional).

2 Tbsp (30ml) lemon juice

1 cup (120g) powdered sugar, sifted.

Can be kept refrigerated for months.

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