

SÉKA HILLS WILDFLOWER HONEY PEANUT BUTTER BANANA BREAD

Makes one 9-by-5-inch loaf

Séka Hills Wildflower Honey pulls this recipe together and makes it special. Boldly flavored and aromatic, its molasses and brown-sugar caramel notes bring out the earthy nature and natural sweetness of the peanuts, and underscore the fruity intensity of the bananas. Freshly grated nutmeg and a small amount of almond extract draw the flavor of the peanuts forward.

INGREDIENTS

- 2 cups flour (240 grams/8½ oz.)
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 tsp. freshly grated nutmeg
- 2 very ripe bananas (to make 1 cup)
- ½ cup peanut butter (128 grams/4½ oz.)
- ¼ cup butter, softened (58 grams/2 oz.)
- ½ cup Séka Hills Wildflower Honey (170 grams/6 oz.)
- ¼ cup firmly packed brown sugar (50 grams/1¾ oz.)
- ¼ cup white sugar (50 grams/1¾ oz.)
- 2 eggs
- 1 tsp. vanilla extract
- ½ tsp. almond extract



DIRECTIONS

1. Preheat the oven to 350° .
2. Butter and flour a 9-by 5-inch baking pan, or coat with cooking spray.
3. Cream the butter, peanut butter, honey and sugar together. Beat in the eggs, one at a time, then the bananas, vanilla extract and almond extract.
4. Combine the flour, baking powder, baking soda, salt and nutmeg; sift into the peanut butter banana mixture, and mix until just blended.
5. Turn the batter into the prepared loaf pan, and bake at 350° for 50 minutes, or until a baking skewer comes out clean. *Baking times vary widely by oven, so use 50 minutes as a starting point only. Use a long metal or bamboo skewer to test for done-ness, checking every 5 minutes after the 50-minute mark to make sure the loaf is fully baked. The loaf is properly done when just a few crumbs cling to the end of the skewer.*
6. Remove the loaf from the oven and let it cool in the pan on a wire rack for 15 minutes. Then, remove the loaf from the pan and allow to cool completely.

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