



APPLE CIDER BANANA BREAD

Fall is in the air and in your oven when you bake up a loaf of this Apple Cider Pecan Banana bread!

Fresh apple cider and a freshly grated apple with a hint of banana and chunks of pecans, this is the banana bread to make for the season.

INGREDIENTS

Apple cider reduction:

1 cup apple cider reduced to 1/4 cup

Mulling spices, if desired (see notes up top)

Banana Bread

2 large bananas, ripe or 1 cup apple

sauce

1 large granny smith apple grated

1 cup brown sugar

2 large eggs

1 teaspoon pure vanilla extract

¼ cup canola oil (52g)

¼ cup reduced cider (70g)

1 teaspoon cinnamon

1 teaspoon baking soda

½ teaspoon salt

2 cups all-purpose flour (260g)

DIRECTIONS

Preheat the oven to 350 F. Grease and line a large loaf pan* (see notes) with parchment paper (use metal, not glass or ceramic).

Mash the bananas and grate the apple stir them together with a fork. Add the sugar, eggs oil and cider and whisk to combine.

Add the flour, cinnamon, baking soda, salt and flour and whisk to just combine.

Pour the batter into the loaf pan and bake for 1 hour and 10 minutes (if using a pullman) or until the top bounces back when pressed. If your loaf pan is smaller the bread will take less time to bake, check it at 55 minutes.