

Brunch-Time Banana Bread

Yields: 15 servings

Prep time: 20 mins

Cook time: 50 mins

INGREDIENTS:

- 1 cup of softened butter
- ¼ cup of Canola oil
- 2 ½ cups of sugar
- ½ squeezed lemon juice
- 1 ¾ cup of buttermilk
- 3 eggs
- 3 teaspoons of nutmeg-flavored vanilla
- ½ teaspoon of salt
- 3 teaspoons of baking soda
- 3 cups of flour
- 4 ripened, smashed bananas (about 2 cups)
- 8 ounces of softened cream cheese
- 2 ½ cups of confectioner's sugar

TOOLS:

- [Chantal Pouring Bowl \(16 Cup\)](#)
- [2 Chantal Loaf Pans \(1 ½ Qt.\)](#)



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PROCESS:

1. Preheat oven to 350° F. Grease and flour the loaf pans and set aside.
2. Smash up bananas using a fork and squeeze in the lemon. Stir and set aside.
3. In the Chantal Pouring Bowl (16 Cup) whisk together ½ cup of butter, Canola oil, & sugar.
4. Add in the eggs one at a time and mix just until combined.
5. Add in 2 teaspoons of nutmeg vanilla, salt, 1½ cup of butter milk, and mix well.
6. Add baking soda and flour to the mixture and blend slowly. Pour the batter into the loaf pans but be sure not to fill more than ½ way.
7. Bake the bread loaves at 350° F for 50 minutes. Check that they are finished by inserting a toothpick into the top of the loaves. They are done if the toothpick comes out clean.
8. For the icing: mix together ½ cup of softened butter, the cream cheese, 1 teaspoon of nutmeg-flavored vanilla, & the powdered sugar. If it is too thick, add a little bit of buttermilk, (no more than ¼ cup.)
9. Once the bread has cooled for a bit, remove from pans and top with icing. Slice and serve!