



# BANANA BREAD MIX

## BANANA BREAD

MAKES ONE 9" x 5" LOAF OR 12 MUFFINS

### YOU'LL NEED

RIPE BANANAS, PEELED	None	1 banana (½ cup or 123g)	2 bananas (1 cup or 246g)
WATER, COOL	1 cup (227g)	¾ cup (170g)	½ cup (113g)
VEGETABLE OIL	½ cup (99g)	½ cup (99g)	½ cup (99g)
LARGE EGGS	2	2	2
BAKE TIME FOR LOAF	40 - 45 minutes	45 - 50 minutes	50 - 55 minutes
BAKE TIME FOR MUFFINS	20 - 25 minutes	25 - 30 minutes	25 - 30 minutes

### DIRECTIONS

- PREHEAT** oven to 375°F with a rack in the center. Grease a 9" x 5" loaf pan or a 12-cup muffin pan. Set aside.
- MASH** bananas (if using) in a large bowl, then add the water, oil, eggs, and the mix. Stir vigorously until fully combined, about 1 minute.
- POUR** the batter into the loaf pan or distribute evenly among the wells of the muffin pan, filling each about three-quarters full.
- BAKE** according to the chart above, tenting with foil about halfway through if browning too quickly. Bake until golden brown and a toothpick or sharp knife inserted into the center comes out clean. Remove from the oven and set aside to cool for 10 minutes. Transfer to a rack to finish cooling completely before serving.

### BAKER'S TIPS:

Customize your banana bread by adding up to 1 cup of mix-ins (chocolate chips, chopped nuts, dried fruit) to the batter after mixing (step two).

Top the batter with sparkling sugar for added sweetness and crunch before baking, if desired.

If using previously frozen and thawed bananas, add about 5 minutes to the bake time.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)



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# BANANA BREAD MIX



MADE WITH REAL BANANAS

GREAT FOR MUFFINS

NET WT 15 OZ (425g)

SERVING SUGGESTION

### BANANA BREAD MIX

## Nutrition Facts

12 servings per container  
Serving size 3 tbsp mix (35g)

	Mix	Prepared
<b>Calories</b>	<b>130</b>	<b>210</b>
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	9g 12%
Saturated Fat	0g 0%	1g 5%
Trans Fat	0g	0g
Cholesterol	0mg 0%	30mg 10%
Sodium	270mg 12%	280mg 12%
Total Carbohydrate	27g 10%	28g 10%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	11g	11g
Incl. Added Sugars	11g 22%	11g 22%
Protein	2g	3g
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	70mg 6%	70mg 6%
Iron	0.6mg 4%	0.8mg 4%
Potassium	70mg 2%	80mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, BANANA FLAKES, MOLASSES POWDER (MOLASSES, MALTODEXTRIN), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), WHEAT STARCH, SEA SALT, NATURAL FLAVOR, BAKING SODA, VIETNAMESE CINNAMON.

**CONTAINS:** WHEAT.

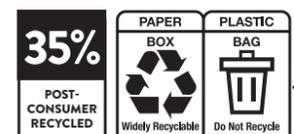
KING ARTHUR BAKING COMPANY, INC.  
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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

### BANANA BREAD MIX

BEST IF BAKED BY:



400391



100% recycled fiber with a minimum of 35% post-consumer content.