

CHRISTMASSY GINGERBREAD BANANA BREAD



Moderate



80 minutes



Dessert/Snack



12 Slices

INGREDIENTS

1 Tablespoon cinnamon sugar

For the Bread

½ cup unsalted butter, softened
1 cup packed dark brown sugar
1 teaspoon vanilla extract
2 large eggs
1 cup mashed bananas (2-3 medium)
¼ cup sour cream
¼ cup molasses
1 ½ cups plain flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
2 teaspoons ground ginger
½ teaspoon nutmeg
½ teaspoon ground all spice

For the Glaze

1 cup powdered sugar
5 teaspoons milk
holiday sprinkles (optional)



COOKING STEPS

Preheat oven to 350 degrees F. Spray a 9x5 loaf pan with nonstick baking spray and sprinkle it with the cinnamon sugar. Tap to coat the entire pan.

Beat the butter and sugar until creamy. Add the vanilla, eggs, banana, sour cream, and molasses and beat again.

Stir in the flour, baking soda, salt, and spices until combined. Spoon into prepared loaf pan.

Bake 65-70 minutes or until a long skewer or toothpick inserted in the center comes out mostly clean. Remove and let cool in pan for 10 minutes.

Flip bread out onto a wire rack or plate and let cool.

Stir together the powdered sugar and milk. Pour and spread over the top of the bread. Add sprinkles, if desired.