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PREP: 20 min
COOK: 65 min
SERVES: 8

Banana Bread with Vanilla Maple Glaze

Looking for a tasty banana bread recipe with a twist? You've found it here! With this easy-to-make recipe, banana bread just got a serious upgrade with a sweet, crunchy maple crust and a generous drizzle of vanilla maple glaze that combines our pure maple syrup and pure vanilla extract. After just one bite of this moist banana bread with its vanilla and maple syrup flavours, you'll realise that there's only one word to describe this winning banana bread recipe — incredible!

Ingredients

Banana Bread

1 2/3 cups (250g) plain flour
1 tsp bicarbonate soda
2 tsp ground cinnamon
¼ tsp salt
½ cup (125ml) olive oil
1 cup (160g) brown sugar
2 tbsp (40ml) Queen Pure Maple Syrup
2 tsp Queen Madagascan Vanilla Extract
2 large eggs

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease and line base of a 13.5cm x 23.5cm loaf pan. Place flour, bicarbonate of soda, cinnamon and salt in a large bowl and mix to combine. Set aside.

STEP 2

In a large bowl, whisk together olive oil and brown sugar, breaking up any lumps. Add Maple Syrup and Vanilla Extract, whisking until smooth. Add eggs, one at a time and beat until fully incorporated then stir in banana, yoghurt and walnuts. Add flour mixture to wet mixture, folding gently until combined.

STEP 3

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Ingredients

3 large ripe bananas (400g), mashed
2 tbsp (40ml) natural yoghurt
1 ½ cups (180g) walnuts, chopped
1 ripe banana, sliced

Glaze

2 tbsp (40ml) Queen Pure Maple Syrup
1 tsp Madagascan Vanilla Extract

Method - Cake

Pour mixture into pan and arrange sliced banana on top. Bake for 60 – 65 minutes, or until an inserted skewer comes out clean. Cool in pan briefly then turn onto rack to cool.

Method - Glaze

STEP 1

Whisk together Maple Syrup and Vanilla Extract and drizzle over banana bread to serve.

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