



PREP: 20 min
COOK: 55 min
SERVES: 12

Maple Vanilla Banana Bread

Everyone loves banana bread, and this recipe adds the caramel warmth of maple syrup, to take this family favourite into the stratosphere!

Ingredients

Cake

- 100g butter, softened and cubed
- 2/3 cup (105g) brown sugar
- 1/4 cup (55g) caster sugar
- 2 tbsp (40ml/60g) Queen Pure Maple Syrup
- 1/2 tsp Queen Vanilla Bean Paste
- 2 large eggs
- 1 1/2 cup (225g) self-raising flour
- 1/2 tsp bicarbonate of soda
- 3 large very ripe bananas, mashed (400g)

Drizzle

Method - Cake

STEP 1

To make maple vanilla banana bread, pre-heat the oven to 160C (fan-forced) and grease and line a loaf tin with baking paper so that it extends over the sides.

STEP 2

In the bowl of an electric mixer, beat the butter and sugars together until light and fluffy then add the eggs and beat until the mixture is thick.

STEP 3

Beat in the vanilla extract and 2 tablespoons of the maple syrup then add the flour and bicarbonate of soda and beat them through.

STEP 4

Finally, add the banana and mix just until combined.

STEP 5

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Ingredients

- 1 cup (150g) icing sugar
- 2 tbsp Queen Pure Maple Syrup

Method - Cake

Scrape the batter into the prepared tin and bake for 55 minutes or until a cake tester inserted in the middle comes out clean. Leave the banana bread to cool completely in the tin.

Method - Drizzle

STEP 1

When it has cooled, make the icing by mixing the sifted icing sugar together with the maple syrup and stirring in the water, a little at a time until it is thin enough to drizzle.

STEP 2

Take the cooled banana bread out of the tin and drizzle the icing over the top.

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