

Mini Banana Bread Loaves

Ingredients

- Canola oil for spritzing
- 3 ripe bananas, mashed
- ½ cup (125 mL) vegetable oil
- ¼ cup (50 mL) milk
- 2 eggs
- ½ tsp (2 mL) vanilla extract
- 1½ cups (375 mL) all-purpose flour
- 1 cup (250 mL), plus 1 tbsp (15 mL) granulated sugar, divided
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) ground cinnamon

Directions

1. Preheat the oven to 350°F (180°C). Spray the [Mini Loaf Pan](#) with oil using the [Kitchen Spritzer](#).
2. In a large bowl, combine the bananas, oil, milk, eggs, and vanilla, and mix well. Stir together flour, 1 cup (250 mL) of the sugar, baking soda, and salt in a small bowl. Add the dry ingredients to the wet ingredients and stir just until moistened.
3. Use the [Large Scoop](#) to divide the batter into the wells of the Mini Loaf Pan. Stir together the remaining 1 tbsp (15 mL) of sugar and cinnamon and add to the [Powdered Sugar Shaker](#). Sprinkle the cinnamon sugar mixture evenly over the batter.
4. Bake for 25 minutes, or until the [Cake Tester & Releaser](#) inserted in the centers comes out clean. Let the loaves cool for 10 minutes before removing.



Yield:

- 8 servings

Nutrients per serving:

U.S. nutrients per serving (1 loaf): Calories 360, Total Fat 16 g, Saturated Fat 2.5 g, Cholesterol 45 mg, Sodium 330 mg, Carbohydrate 54 g, Fiber 2 g, Sugars 31 g, Protein 5 g

Cook's Tips:

If you don't have a Large Scoop, pour ⅓ cup (75 mL) per well.