

LORIA'S BEST BANANA BREAD FOR GIFTING

yields 4 loaves

INGREDIENTS

- 3 packages soft cream cheese (675g)*
- 3 cups brown sugar (435g)
- 1 1/2 cups soft or melted virgin coconut oil; you can also use butter (450g)
- 3 eggs**
- 6 ripe bananas (600g)
- 4.5 cups all purple flour (540g)***
- 1 tablespoon baking soda (18g)
- 1 tablespoon baking powder 18g
- 1 1/2 teaspoon of kosher salt (9g)
- 4 bananas, cut lengthwise for topping



PREHEAT THE OVEN TO 350 F. SET 4 IF YOU CARE LOAF PANS ON A BAKING SHEET. IN A STAND MIXER, ADD SOFT CREAM CHEESE AND BROWN SUGAR AND MIX UNTIL COMPLETELY COMBINED. ADD SOFTENED OR MELTED COCONUT OIL AND MIX UNTIL COMBINED. ADD RIPENED BANANAS TO THE BOWL AND MIX AGAIN UNTIL BANANAS ARE BROKEN UP AND MIXTURE IS HOMOGENEOUS. ADD EGGS AND MIX AGAIN.

IN A SEPARATE BOWL, ADD FLOUR, BAKING SODA, BAKING POWDER, KOSHER SALT. AND WHISK UNTIL COMBINED. ADD IN DRY INGREDIENTS TO THE WET INGREDIENTS AND MIX ON LOW UNTIL COMPLETELY COMBINED.

DIVIDE BATTER INTO LOAF PANS AND THEN SMOOTH WITH A SPATULA. PLACE ONE LONG BANANA HALF ON THE TOP OF EACH LOAF. CUT THE REMAINING BANANAS SLICES IN HALF AGAIN AND THEN ARRANGE ON EACH LOAF TO FILL IN THE BLANK SPOTS ON THE SIDES.

BAKE FOR 45 MINS TO 1 HOUR OR UNTIL THE CENTER OF EACH LOAF PUFFS UP AND A SKEWER INSERTED IN THE CENTER COMES OUT CLEAN. COOL ON WIRE RACK FOR 1 HOUR.

IN THE MEANTIME, PREP THE WRAPPING. CUT 4 PIECES OF IF YOU CARE WAX OR PARCHMENT PAPER 20" PARCHMENT AND CUT 4 PIECES OF IF YOU CARE TWINE, EACH 10 FT. LONG, 5 FT. FOLDED OVER. CUT 8 SPRIGS OF FRESH ROSEMARY, ABOUT 6" LONG.

WRAP ONE LOAF OF COOLED BANANA BREAD WITH ONE PIECE OR WAX OR PARCHMENT PAPER, FOLDING OVER THE TOP AND THEN THE SIDES SO IT IS WRAPPED LIKE A PRESENT. WRAP THE TWINE OVER THE LOAF TWICE SO IT IS SECURE AND THEN TIE A BOW. ADD TWO SPRIGS OF ROSEMARY AND TIE A BOW TO SECURE. REPEAT WITH THE REST OF THE BANANA LOAVES. VOILA, YOUR HOMEMADE BANANA BREAD LOAVES ARE READY TO BE GIFTED.

*TO MAKE THIS RECIPE PLANT BASED, USE YOUR FAVORITE PLANT BASED CREAM CHEESE USING THE SAME MEASUREMENTS

**TO MAKE THIS RECIPE PLANT BASED, USE FLAX EGGS INSTEAD OF EGGS-- FOR 3 FLAX EGGS, MIX 3 TABLESPOONS GROUND FLAX SEEDS (22G) WITH 5 TABLESPOONS WARM WATER (75G)

***TO MAKE THIS RECIPE GLUTEN FREE, USE YOUR FAVORITE 1:1 GLUTEN FREE BAKING FLOUR BLEND USING THE SAME MEASUREMENTS