



Recipes by Peter

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DELICIOUS BANANA WALNUT CRANBERRY QUICK BREAD

One of my favorite quick breads is banana nut bread. It's great any time of the day! What makes this recipe even better is the addition of sour cream (adds smoothness to the batter) and dried cranberries (which adds a bit of sweetness) to the bread. The use of Bisquick makes this a very easy recipe!

INGREDIENTS

- * 2 $\frac{3}{4}$ Cups of Bisquick
- * 1 Teaspoon Cinnamon
- * $\frac{1}{4}$ Teaspoon of Salt
- * $\frac{3}{4}$ Cup brown sugar
- * 1 Stick of butter (room temperature)
- * $\frac{1}{3}$ Cup Sour Cream
- * 3 Eggs at room temperature
- * $\frac{1}{4}$ Cup of milk
- * 1 TBS of Vanilla
- * 2-3 Bananas (Ripe) Hand-smashed into pieces
- * $\frac{1}{2}$ Cup of chopped walnuts
- * $\frac{1}{2}$ Cup dried cranberries (such as Ocean Spray)

DIRECTIONS:

If using a regular oven turn the oven on and set the temperature to 350 degrees to preheat.

If using a small oven as I did (My Breville), set the temperature to 325 degrees. The bread will take a little longer to cook, but it should not burn on the top before cooking through.

Spray 9" x 4" (or 9" x 5", use whatever you have) loaf pan with quick release spray, and set aside for now.

In a large mixing bowl using a handheld mixer cream together the butter and brown sugar. Blend the eggs in one at a time to make sure they are incorporated. Mix in the sour cream. Stir in the milk and vanilla.

In another bowl mix together the Bisquick, Cinnamon and Salt

Combine the dry mixture into the wet mixture and blend just until the dry ingredients are wet. Mix in the hand-smashed bananas in pieces, then the walnuts and then the cranberries.

Pour the batter into the loaf pan and bake.

Note: Halfway through the bake I rotated the loaf pan 180 degrees.

In a regular oven (350 degrees) bake for about 45 minutes and then start checking the progress. The quick bread should be baked until the middle is firm (not jiggly), and when you insert a toothpick, it comes out clean. Using a quick read thermometer I always check the internal temp of the bread in many areas and the internal area should be greater than 190F. If not, continue cooking until the quick bread is finished as ovens will vary.

In a small oven bake for about 60 minutes and then start checking the progress. The quick bread should be baked until the middle is firm (not jiggly), and when you insert a toothpick, it comes out clean. Using a quick read thermometer I always check the internal temp in many areas of the bread and the internal area should be greater than 190F. If not, continue cooking until the quick bread is finished as ovens will vary.

Let the banana bread cool in the loaf pan for at least 30 minutes, and then release and put onto a cooling rack and let the banana bread cool completely before slicing.

Enjoy!