



# Sourdough Banana Bread

Village Kitchen @ <https://chailai.us>

Prep Time: 10 minutes  
Cook Time: 65 minutes  
Total Time: 1 hour 15 minutes  
Yield: 8

## Description

Banana bread is a comfort food classic. This recipe really works! It is an excellent usage of the sourdough starter – no need to throw it out every time you feed it anymore. Be sure to use plenty of brown sugar, overripe bananas, and a specific mixing order for the ultimate sourdough banana bread.



## Ingredients

Amount	Adjusted Amount in half	Measurement	Ingredient
375	187.5	grams	Overripe bananas (about 2 medium bananas)
225	112.5	Grams	Light or dark brown sugar.
1.5	0.75	tsp	Pure vanilla extract
2	1	large	Eggs
100	50	grams	Active 100% hydration sourdough starter.
250	125	grams	All-purpose flour
1.5	0.75	tsp	Baking soda
.25	0.125	tsp	salt
125	62.5	ml.	Neutral flavored oil
60	30	ml.	Milk

Notes: You can substitute the sourdough starter with milk, increase the amount of milk to 125 ml., and reduce the amount in half for the adjusted recipe. Use a standard 9 x 5 inch loaf pan. Butter, for coating the pan

Powdered sugar, butter, and mascarpone cheese for serving, optional

### *Instructions*

1. Preheat the oven to 360 F.
  2. Lightly coat one 9×5-inch loaf pan with butter.
  3. Add the bananas, sugar, and vanilla to a bowl. Cream the ingredients by hand until well mixed.
  4. Add the eggs, one at a time until fully incorporated. Add the sourdough starter.
  5. Sift the flour, baking soda, and salt together in a separate bowl. Working in batches, add this to the banana mixture.
  6. Add the milk and oil and mix until just combined. Do not over do it; the banana bread will be tough.
  7. Pour the batter into the prepared pan.
  8. Bake for 45 minutes (for the mini loaf pans) or 60- 65 minutes (for the standard 9×5-inch pan), until rich golden brown and a toothpick comes out clean. Cover with foil if the loaf browns too quickly.
  9. Cool in the pan for 20 minutes, and then transfer to a wire rack to cool completely.
- Serve with powdered sugar for a nice touch!