

Sourdough Banana Bread with Butter Crumbs

(makes two loaves 9"x3"x5")

- 13oz (368grams) sourdough starter @ 100% hydration
- 10oz (283grams) full fat milk (or use canned milk or a milk substitute)
- 11oz (311grams)- very ripe bananas pureed/mashed (about 2 large or 3 small)
- 8oz (226grams) sugar
- 3 large eggs
- 5oz (142grams) oil or melted butter
- 1 Tablespoon Vanilla extract

Preheat oven to 350 degrees. In a medium mixing bowl combine the starter, milk, bananas, sugar, eggs, oil and vanilla. Whisk together very well until smooth.

- 20 oz (566grams) all-purpose flour
- 0.5oz (14grams) salt
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 Tablespoon baking powder

In a separate mixing bowl combine the flour, salt, cinnamon, baking soda and baking powder. Add the dry ingredients into the wet ingredients just until the two are incorporated. Don't over-mix. Fill two 9"x3"x5" bread pans or dishes about 7/8 full.

Butter Crumbs:

- 4oz (113grams) sugar
- 5oz (142grams) all-purpose flour
- 4oz (113grams) butter

Using your hands, rub the butter and dry ingredients together, until you can press the mixture together in your hands and form some large lumps. Sprinkle the crumbs on top of your banana bread batter, pressing some of the crumbs into the batter, especially around the edges of the pan (I poke some of the crumbs right down into the batter with a spoon or knife).

Bake @ 350F/176C for 50-60 minutes or until a knife blade comes out clean when inserted into the center of the bread. The knife test is more important than the amount of baking time.

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