

world's best BANANA BREAD

PREHEAT OVEN TO



150°C

MIX TOGETHER

150 G BUTTER & 200 G BROWN SUGAR

and beat with
a hand mixer
for 5 minutes

ADD

240 g AP flour
10 g baking powder
2 eggs

AND MIX WITH
A RUBBER SPATULA

Add 285 g mashed bananas and 30 ml dark rum and combine. Place in a buttered and floured loaf pan. Refrigerate.

MAKE A CRUMB TOPPING

MIX

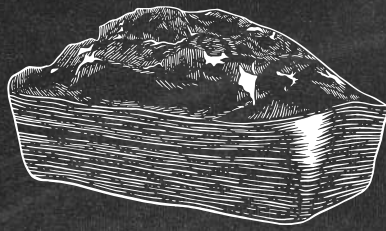
40 g cold salted butter
40 g AP flour
40 g almond flour
40 g icing sugar

WITH YOUR HANDS TO
MAKE A CRUMBLE

Sprinkle the crumble on top AND BAKE FOR 90 MINUTES

world's best BANANA BREAD

PREHEAT OVEN TO



300°F

MIX TOGETHER

1 1/3 STICKS of BUTTER & 1 CUP BROWN SUGAR

and beat with
a hand mixer
for 5 minutes

ADD

1 2/3 cups + 4 Tbsp AP flour

2 tsp baking powder

2 eggs

AND MIX WITH

A RUBBER SPATULA

Add 2 2/3 medium-sized mashed bananas and 2 Tbsp dark rum and combine. Place in a buttered and floured loaf pan. Refrigerate.

MAKE A CRUMB TOPPING

MIX

1/3 stick of cold salted butter

5 Tbsp AP flour

6 1/2 Tbsp almond flour

5 Tbsp powdered sugar

WITH YOUR HANDS TO
MAKE A CRUMBLE

Sprinkle the crumble on top AND BAKE FOR 90 MINUTES