

# Super Moist Sourdough Banana Bread

Indulge in the comfort and flavor of our Super Moist Sourdough Banana Bread. The perfect addition to any brunch or morning cup of coffee, this bread is moist, soft, and sweet. With rave reviews from anyone who tries it, this is truly the best banana bread out there. Treat yourself to a decadent snack by serving with butter or mascarpone cheese, or enjoy on its own.



## INGREDIENTS

- 1 ½ cups (350 g) mashed bananas (about 3 medium bananas)
- ½ cup (140 g) [sourdough starter](#), fed or discard
- ½ cup (100 g) canola or vegetable oil
- ½ cup (106 g) packed light brown sugar
- ½ cup (106 g) granulated sugar
- 2 large eggs
- 1 tablespoon sour cream
- 1 teaspoon pure vanilla extract
- 1 ¾ cups (249 g) [all-purpose flour](#)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ¾ teaspoon salt
- ½ cup chopped walnuts (optional)



## INSTRUCTIONS

- Preheat the oven to 350 degrees F. Line two long sides and bottom of a 9X5-inch loaf pan with parchment paper and lightly grease with cooking spray. Set aside.
- In a large bowl, whisk together the bananas, sourdough starter, oil, brown sugar, granulated sugar, egg and vanilla until very well-combined.
- In separate bowl mix flour, baking soda, baking powder, salt and cinnamon.
- Add flour mixture to large bowl. Mix until just combined and no dry streaks remain. Don't over mix.
- Fold in walnuts keeping a few to sprinkle on top (optional)

- Pour the batter into the prepared pan.
- Bake for 50-60 minutes until the top springs back lightly to the touch and a toothpick inserted in the center comes out clean.
- Remove the bread from the pan and let cool on a wire rack.

