

Maine Arts Camp

Recipe: Nutella banana bread

Chef: Charlie Limoggio CEC

Servings: 10

Quantity	Unit	Ingredient	Prep Notes
4	Cups	All-purpose flour	
2	Teaspoon	Baking soda	
2	Teaspoon	Kosher salt	
2	Stick	Unsalted butter	Melted
2	Cup	Sugar	
2	Large	Egg	Plus 1 egg yolk
½	Cup	Sour cream	
2	Teaspoon	Vanilla extract	
6	Ripe	Bananas	Mashed
1 ½	Cup	Nutella	Melted slightly in microwave

1. Preheat oven to 350°. Line 2 loaf pans with parchment paper and grease with cooking spray. In a large bowl, whisk together flour, baking soda, and salt. Set aside.
2. In another large bowl, mix together butter, sugar, egg and egg yolk, sour cream, and vanilla. Add mashed bananas and stir until combined. Gradually add dry ingredients to wet ingredients until just combined. Fold in about 1 cup of the Nutella, being careful not to stir too much. You want the Nutella to swirl!
3. Transfer to prepared loaf pan, then drizzle remaining Nutella on top and swirl with a knife. Bake until a toothpick comes out clean, about 1 hour. Let cool 10 minutes in pan, then turn out onto a cooling rack to cool completely.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.