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Lemon berry banana loaf

Leftover berries and bananas? Here's a wonderful way to put them to delicious use. This jazzed up version of banana bread has a kiss of lemon and cinnamon, and bursts of luscious berries, to add to the usual moist, dense loaf. The cranberries can be fresh or frozen.

INGREDIENTS

- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1 lemon zest & juice
- 1 cup banana mashed
- 1 cup brown sugar
- 1/2 cup butter softened
- 1/4 cup sour cream
- 2 eggs
- 1 cup walnuts
- 1 1/2 cups cranberries chopped

INSTRUCTIONS

1. Preheat the oven to 350 °F, and lightly grease a loaf pan that measures 8 1/2 inches X 4 1/2 inches.
2. In a large bowl, measure the flour, baking powder, salt, and cinnamon. Stir together to blend.
3. Add the lemon zest, and stir into the dry ingredients.
4. In a separate bowl, add the mashed banana and lemon juice. Mix together to thoroughly combine.
5. In a third bowl, beat the sugar and butter together until the mixture is light and fluffy.
6. Add the eggs, then the sour cream, beating until well combined. Next, add the mashed banana/lemon mixture.
7. Add about a half to a third of the flour mixture to the wet ingredients, and stir until well combined. Repeat until all the dry ingredients are incorporated.
8. When the batter is well blended, stir in the walnuts and cranberries, but only just until they are distributed throughout the mixture. Avoid over-mixing.
9. Transfer the batter to the prepared loaf pan, and even out the batter on top.
10. Place in the oven, and bake for 50 - 60 minutes. It is done when the top has begun to split, and a clean knife inserted in the center comes out clean.

NOTES

Notes: Variations – try orange with blueberries, lemon and raspberries, lemon and/or orange with strawberries.

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