



V's Almost Ruined Bananas Citrus Bread

Ingredients

Wet:

- 1/2 c Olive Oil
- 4 bananas, ripened and smashed
- 1 Sumo Mandarin, zested (or substitute with an orange)
- 1 lemon, zested
- 3 tbsp tangerine juice
- 1/2 c brown sugar
- 1 1/2 tsp vanilla extract
- 1 1/2 tsp almond extract
- 2 eggs

Dry:

- 1 cup all purpose flour
- 1/2 c whole wheat flour
- 1 tsp baking soda
- 1 1/2 tsp cinammon
- pinch nutmeg
- 1/4 tsp salt

Directions

- Preheat Oven to 350 ° F and line loaf pan with parchment paper
- In a separate bowl, stir all dry ingredients together and set aside.
- In a large mixing bowl, whisk wet ingredients together until thoroughly blended.
- Stir in dry ingredients.
- Pour mixture into loaf pan.
- Bake for 50 minutes or until knife placed into center comes out clean.
- Enjoy!! xxV

HOUSE OF VALENTINA