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GO BANANAS BREAD WITH CREAM TOPPING

- 1 pkg. **Go Bananas! Bread & Muffin Mix**
- 2 medium ripe bananas
- 2 large eggs
- ¼ cup oil or melted butter
- ⅓ cup milk
- ½ cup chopped macadamia nuts or nuts of your choosing

Mix all wet ingredients until thoroughly combined, then slowly add in **Go Bananas! Bread & Muffin Mix**. Grease or add parchment paper to an 8×4 loaf pan. Bake at 350°F for 50 minutes or until a toothpick inserted comes out clean. Tent with foil at 40 min if browning early. When it is still slightly warm, top with softly whipped cream, sprinkle of cinnamon, and sliced bananas.