

SPICE OF THE MONTH CLUB:
TURMERIC

TURMERIC BANANA BREAD



SERVINGS: 6 (2 SLICES)
TOTAL TIME: 1HR 35 MINS

INGREDIENTS

- ½ cup (4 oz.) unsalted butter, softened, plus more for greasing pan
- 1 ½ teaspoons ground turmeric
- 1 cup granulated sugar
- 2 large eggs, at room temperature
- 1 ½ cups mashed overripe bananas (from 3 large bananas)
- ½ teaspoon vanilla extract
- 1 ¾ cups (about 7 1/2 oz.) all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon ground cinnamon
- ½ teaspoon kosher salt

DIRECTIONS ON BACK

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1. Preheat oven to 350°F. Lightly grease an 8 1/2- x 4 1/2-inch loaf pan with softened butter, and line with parchment paper leaving a 1 1/2-inch overhang to use as “handles” later.
2. Beat together butter and turmeric with a hand mixer on medium-high speed in a large bowl, until fluffy, 2 to 3 minutes. Add sugar, and continue to beat on medium-high speed 3 minutes. Add eggs, 1 at a time, and beat on medium speed until just blended. Add bananas and vanilla to bowl; beat until just combined.
3. Whisk together flour, baking soda, cardamom, and salt in a medium bowl. Stir flour mixture into banana mixture by hand until no streaks of dry flour remain; do not overmix. Pour batter into prepared loaf pan.
4. Bake in preheated oven until a wooden skewer inserted into center comes out clean, 55 to 60 minutes. (Tent with aluminum foil if top gets too dark before cooked through.) Cool in pan 15 minutes; remove from pan. Cool completely on a wire rack.