

Spent Grain Banana Bread



Ingredients

- 1 cup Spent Grain Flour
- 3/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 5 tablespoons butter
- 3/4 cup sugar
- 2 very-ripe bananas, peeled
- 2 eggs, lightly beaten
- 1/2 cup pecans or walnuts, chopped

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6
- [Source](#)

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Directions

1. Preheat the oven to 350 degrees.
2. Sift together the flours, baking powder, and salt. Set aside.
3. In a mixing bowl, cream the butter and sugar together. Add the eggs and banana and stir to incorporate
4. Add the flour mixture to the batter, in two or three parts. Mix until well combined. Fold in the nuts.
5. Pour batter into a well-buttered loaf or cake pan. Bake one hour. Let cool. Enjoy!

[homebrew](#), [banana](#), [bread](#), [eggs](#), [pecans](#), [walnuts](#), [spent grain](#)

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