THE J.M. SMUCKER Co

Banana Crunch Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 15 mins	16	N/A

Ingredients

- **Topping:**
- 1/2 cup (125 mL) flaked coconut
- 1/4 cup (50 mL) brown sugar, packed
- 1 tbsp (15 mL) butter
- 1 tbsp (15 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- **Batter:**
- 1/3 cup (75 mL) Canola Oil
- 3/4 cup (175 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 2 eggs
- 1 cup (250 mL) mashed ripe bananas (2 medium bananas)
- 1 3/4 cups (425 mL) **Five Roses®** All Purpose Flour
- 1 1/2 tsp (7 mL) baking soda
- 1/4 tsp (1 mL) baking powder
- 1 pinch salt
- 1 cup (250 mL) white chocolate chips, divided

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Grease an 8” x 4” (1.5 L) loaf pan.

Step 2:

Topping: Combine all ingredients in a small bowl. Set aside.

Step 3:

Batter: Mix oil, sugar, vanilla and eggs in a large bowl. Add banana and stir until incorporated. Add flour, baking soda, baking powder and salt and stir until flour is incorporated. Add 3/4 cup (175 mL) white chocolate chips and stir until combined. Pour batter into prepared pan. Top with remaining 1/3 cup (75 mL) white chocolate chips and cover with topping.

Step 4:

Bake in centre of preheated oven for about 65 to 75 minutes or until toothpick inserted in centre comes out clean.

Step 5:

Cool in pan on wire rack.

Don’t worry if bread seems a little darker than you would expect. It is still very moist and delicious!

Images

