



# Nutty Banana Bread Squares

Makes 16 Servings

*This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)*

Ingredients	Directions
<p><b>¼ cup salted butter, melted</b></p> <p><b>1 cup granulated sugar</b></p> <p><b>1 large whole egg</b></p> <p><b>2 large egg whites</b></p> <p><b>2 cups all-purpose, unbleached flour</b></p> <p><b>1 tsp. baking soda</b></p> <p><b>½ tsp. cream of tartar</b></p> <p><b>¼ tsp. salt</b></p> <p><b>4 large, very-ripe bananas</b></p> <p><b>1 tsp. vanilla extract</b></p> <p><b>½ cup chopped walnuts</b></p>	<ol style="list-style-type: none"><li>1. Wash hands with soap and water.</li><li>2. Preheat the oven to 350° F.</li><li>3. Grease and flour a 9" x 13" baking pan. Wash hands with soap and water after handling raw flour.</li><li>4. In a large mixing bowl, beat melted butter and sugar well with an electric mixer.</li><li>5. Add the egg and egg whites; beat on high speed for 1 minute. Wash hands with soap and water after handling eggs.</li><li>6. In a separate bowl, sift the flour, baking soda, cream of tartar and salt together with a sifter or through a fine mesh strainer. Gently add the sifted dry ingredients to the butter-sugar mixture.</li><li>7. Beat the batter on low speed, just until mixed. Wash hands with soap and water after handling raw flour.</li><li>8. Peel bananas and mash them with a potato masher in the empty bowl the flour mixture was in. Measure the vanilla extract and stir it into the mashed bananas. Pour the mashed banana mixture into the batter.</li><li>9. Beat until just mixed.</li><li>10. Pour the batter into the greased and floured baking pan.</li><li>11. Sprinkle walnuts all over the top of the batter. Wash hands with soap and water after handling raw batter.</li><li>12. Bake for 35 to 40 minutes, or until the top is golden brown and bread springs back. Let cool on cooling rack. Once cool, cut into 20 squares.</li></ol>

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