

Blue Corn Banana Bread

Ingredients

- 3-4 very ripe bananas
- 1/4 cup vegetable oil
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon Cinnamon
- 3 tablespoons Honey
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- ¾ cups flour
- ¾ cups Blue corn flour

Directions:

1. Preheat the oven to 350°F (175°C), and grease a 4x8-inch loaf pan.
2. In a mixing bowl, mix in the, flour, blue corn flour, baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.
3. In a different mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the vegetable oil, vanilla extract, honey, egg, and cinnamon into the mashed bananas. Mix until fully incorporated.
4. Add dry ingredients into the wet ingredient and mix until fully incorporated.
5. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 350°F (175°C), or until a tester inserted into the center comes out clean.
6. Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve.

Servings:

1 slice per serving, 8-10 servings