

RECIPE

# Wine Jelly Banana Bread



Ready in **1 hour 10 minutes**

Makes **1 Loaf**

## Ingredients

- 2 cups flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoons baking soda
- 3 large, very ripe bananas
- 2 eggs, room temperature
- 1 cup brown sugar
- 1/2 cup canola oil
- 1/2 teaspoon vanilla extract
- 1/2 cup wine jelly of choice plus 3 tablespoons for topping

## Preparation

1. Preheat oven to 350 degrees, and line a loaf pan with a piece of parchment paper. Spray it with non-stick spray, and set aside. Sift together the flour, salt, baking powder, and baking soda in a large bowl. Set aside.
2. In a bowl, using a handheld mixer, or a stand mixer; beat together the eggs, bananas, brown sugar, oil, and vanilla extract until combined. Pour the wet ingredients into the dry ingredients, and stir together, until combined.
3. Spoon a third of the batter into the prepared loaf pan. Dollop 1/4 cup of the jelly on to that third of the batter in the loaf pan, repeat with another third of the batter & jelly. Pour the remaining batter on top. Bake for 50 to 60 minutes or until a toothpick inserted in the center comes out clean.

4. Cool completely! Once the bread is cool, melt the 3 tablespoons of jelly in the microwave for about 15 seconds or on the stovetop in a small saucepan. Then drizzle the melted jelly on top of the loaf! Slice and enjoy.