



Who needs bae when we can have banana bread instead?!!

[Ingredients](#)



2 cups all-purpose flour

1 cup of mala

1 teaspoon baking powder

1 teaspoon of vanilla extract

1/2 teaspoon ground cinnamon

1/2 cup unsalted butter, softened to room temperature.

5 tablespoons of dark brown sugar.

2 large eggs, at room temperature

3 large bananas

Method

In a bowl, whisk the butter and the sugar until fluffy. Add the eggs and the vanilla extract then whisk it until light yellow and frothy.

In a separate bowl, add the flour, baking powder, cinnamon and iliki. Mix it all up until combined. Pour the dry ingredients into the bowl with the wet, add your mashed bananas, pour in the mala, and then mix it in until JUST combined.

Pour this into a 9x5 pan - greased and dusted - then proceed to bake at 180 degrees for 90 minutes.



SERVE WITH: some milk/chai/coffee or on it's own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-tandoori-masala-meatballs/>

Video: <https://youtu.be/ye5fW5RqWnY>