Peanut Butter Banana Bread

Ingredients:

3 ripe bananas

0.5 cup peanut butter

1.75 cups all-purpose flour

0.25 cup butter, melted

0.25 cup granulated sugar

0.25 cup brown sugar, packed

2 large eggs

1 teaspoon vanilla extract

1 teaspoon baking soda

0.5 teaspoon salt

0.5 cup buttermilk

0.5 cup chopped peanuts

1. Preheat oven to 175 degrees Celsius. Grease load pan 9 x 5 inches
2. In a large mixing bowl combine mashed bananas, peanut butter, melted butter, granulated sugar and brown sugar. Mix well until the ingredients are thoroughly combined.
3. Beat in the eggs on at a time ensuring each egg is fully incorporated before adding in the next. Stir in the vanilla extract.
4. In a separate bowl whisk together the flour, baking soda and salt.
5. Gradually add the dry ingredients to the wet ingredients alternating with the buttermilk. Begin and end with the dry ingredients. Mix until just combined. Be careful not to overmix. A few lumps are okay. Add and fold in the chopped nuts.
6. Pour the batter into the prepared loaf pan. Smooth the top with a spatula. Bake in preheated oven for 60-70 minutes or until a toothpick inserted to the centre of the bread comes out clean.
7. Allow the banana bread to cool in the pan for about 10-15 minutes then transfer to a wire rack to cool completely before slicing.