

Coffee Banana Bread

Ingredients

Butter or oil to grease the pan(s)
1 ½ cups (3 sticks) butter or margarine, softened
1 ¾ cups (packed) brown sugar
4 eggs
2 ½ tsp. vanilla extract
½ tsp. almond extract
1 tsp. grated orange rind
4 cups flour
1 tsp. salt
½ tsp. baking soda
½ tsp. nutmeg
2 tsp cinnamon
2 cups pureed ripe bananas soaked in 8 oz strong black coffee such as a Green Mountain Columbian K-Cup Pack
¼ cup sesame seeds
1 cup chocolate chips (optional)



Directions

Preheat oven to 350 degrees. Generously grease 2 standard-sized loaf pans. Sprinkle in the sesame seeds; tilt and shake the pans to distribute the seeds. They will stick nicely.

Beat together butter or margarine and sugar in a large bowl. Add eggs, one at a time, beating well after each. When the mixture is fluffy, stir in the vanilla, almond extract and orange rind.

Sift together the dry ingredients. Add this to the butter mixture alternately with the banana puree mixture, beginning and ending with the dry mixture. Mix just enough after each addition to combine – don't over mix. Stir in the optional item (chocolate chips) with the last flour addition.

Spread the batter evenly in the pans. Bake 40 to 50 minutes or until a probe inserted into the center comes out clean. Cool 10 minutes and then rap sharply and dislodge and remove the bread. Transfer to a rack and let cool at least one hour before slicing.

Enjoy!

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