



Plantain Bread Stuffed with Walnuts & Sweet Plantain Tidbits

Ingredients

- 2 to 3 BIG BANANA Whole Baked Plantain
- ½ cup BIG BANANA Plantain Tidbits
- ½ cup melted butter
- 1 teaspoon baking soda
- Pinch of salt
- ¾ cup sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1½ cups of all-purpose flour
- 1/4 cup chopped walnut

Procedure

1. Preheat the oven to 350°F (175°C)
2. Butter a 4x8-inch loaf pan.
3. In a mixing bowl, mash the ripe plantains with a fork until completely smooth.
4. Stir the melted butter into the mashed plantains.
5. Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract.
Mix in the flour.
6. Fold in the Plantain Tidbits & the nuts.
7. Pour the batter into your prepared loaf pan.
8. Bake for 50 minutes to 1 hour at 350°F (175°C), or until a tester inserted into the center comes out clean.
9. 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.
10. Slice and serve.