

Sheet Pan Moist And Delicious Banana Bread

Make about 30 servings

INGREDIENTS

- 6-8 dark speckled bananas
- 2 cups granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1/2 cup plain yogurt (sour cream, milk, or buttermilk can be used as substitutions)
- 4 large eggs (beaten)
- 2 sticks unsalted melted butter (16 tablespoons)
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour

Equipment Needed

- Half sheet pan (13"x 18")

Glaze (Optional)

- 1 tablespoon honey
- 1 tablespoon hot water

INSTRUCTIONS

1. Preheat the oven to 350°F degrees.
2. In a large mixing bowl, mash bananas with a fork or a potato ricer until mostly smooth. Mix in following ingredients until mostly smooth: sugar, baking soda, salt, yogurt, eggs, melted butter and vanilla extract.
3. Fold in flour until combined. No worries if there are small lumps.
4. Line a half sheet pan (13"x 18") with parchment paper on the bottom and sides. Fill the pan with batter, making sure you have a level surface. Bake until a toothpick inserted in the center comes out clean. Approximately 40 minutes. Allow the banana bread to cool completely before cutting.
5. Optional glaze: In a small bowl, mix together honey and hot water. Brush on the surface for a beautiful finish.