

Banana Lemon Lavender Bread & Syrup

Bake 350 degrees, 35 min.

Makes 1 loaf

2 extra-ripe medium bananas

¼ C butter melted

Place bananas in small bowl, mix until mush with fork or mixer blades, mix in melted butter. Set aside.

1 egg

¼ C sugar

1 Tbsp grated lemon peel, or 1 tsp dried lemon peel

1 tsp ground or whole lavender buds

2 C flour

1 tsp baking powder

½ tsp baking soda

Mix egg, sugar, lemon peel, lavender in large bowl, then blend in banana butter mixture. Stir in dry ingredients, blend well. Pour batter into loaf pan sprayed with vegetable cooking spray. Bake until toothpick poked in center comes out clean. Cool in pan. Poke holes in bread with skewer for syrup.

Lemon Lavender Syrup

1/3 C lemon juice

1/3 C sugar

1 Tbsp ground or whole lavender buds

Stir lemon juice, sugar and lavender in small saucepan, heat to boiling for 1 min. Poke holes in bread with skewer. Pour lemon syrup over bread. Let stand for 10 min, remove from pan.

Hints:

*Syrup will drip out, remove to plate if serving soon, or wax paper, or foil surface if storing before serving. No need to double syrup if doubling banana bread.

*I usually put the cooled bread on wax paper, then pour the syrup onto the bread, wrap with the waxed paper, then wrap in foil to store in fridge until serving, or freeze for future use.

*The bread is easier to cut when refrigerated.

*Lavender may be used whole instead of ground. Attractive to see on the bread from the syrup.

*Batter is very thick. If making a double batch, use heavy duty mixer, batter will climb beaters.

*You can use your favorite banana bread recipe, just add the lavender and lemon peel as above.



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