

# Yeasted Banana Bread

*makes 2 round loaves*



5.5-6 cups all purpose flour (*Gold Medal Unbleached is the BEST*)  
2 pkg. active dry yeast  
3/4 cup milk  
1/2 cup sugar  
1 teaspoon salt  
1/2 cup butter, cut into pieces  
2 ripe bananas, mashed (*1 cup*)  
2 eggs

In a large mixer bowl, combine yeast with 2 cups of the flour. In a measuring cup, combine the milk, sugar, butter, and salt, and heat to 115°F.

With the mixer running, add the milk mixture to the flour mixture. Then add mashed bananas, 1 egg, and 1 egg yolk (reserve the white for brushing over the loaves.)

Beat at low speed until combined, then beat at medium speed for 3 minutes. Stir in enough remaining flour to make a soft but kneadable dough.

Turn dough out onto a floured surface and knead 3-5 minutes, adding flour as necessary, until dough is smooth and elastic.

Place dough in bowl, cover with wet tea towel, place in a warm spot and let rise for 1 hour.

Turn dough out onto a floured surface, divide in half, and shape each half into a round loaf. Place each loaf on a greased baking sheet. Cover with a damp tea towel and let rise til double (30-45 minutes).

Use a knife with shallow serrations to make slashes around the loaf as shown in the photos. Beat egg white with 1 teaspoon water; brush over loaves.

Bake in a preheated 350°F oven for 30 minutes. Remove from baking sheet to cool on a wire rack, and place second loaf in oven to bake.

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