

SOME

KITCHEN STORIES

fiction + food

Banana Bread with Walnuts, Ricotta, Mint & Honey

source: bonappetit.com for banana bread, recipe inspired by The Publican | makes 1 9x5x3-inch loaf

INGREDIENTS

For banana bread:

Nonstick vegetable oil spray
1 3/4 cup all-purpose flour
1 1/2 teaspoons baking soda
3/4 teaspoon kosher salt
3 large eggs
1 1/2 cups sugar
1 cup mashed ripe bananas (about 2 large)
3/4 cup vegetable oil

For ricotta:

1/2 cup whole milk ricotta
2 teaspoons fresh squeezed lemon juice

Other ingredients:

Fresh mint
Toasted walnuts
Honey

DIRECTIONS

For banana bread:

Preheat oven to 350°. Coat a 9x5x3-inch loaf pan with nonstick spray. Whisk flour, baking soda, and salt in a medium bowl. Whisk eggs, sugar, bananas, and oil in a large bowl until smooth. Add dry ingredients to banana mixture and stir just until combined. Scrape batter into prepared pan and smooth top. Bake until a tester inserted into the center of bread comes out clean, 60-70 minutes. Transfer to a wire rack; let bread cool in pan for 15 minutes. Run a knife around inside of pan to release the bread. Turn out onto rack and let cool completely. **DO AHEAD:** Banana bread can be made 3 days ahead. Store airtight at room temperature.

For ricotta:

Mix 1/2 cup ricotta with 2 teaspoons of fresh lemon juice.

To serve:

Serve banana bread on top of a dollop of the ricotta. Top with fresh mint, toasted walnuts, and a heavy drizzle of honey.