

# Bakers Banquet



## Bakers Best Banana Bread

Adapted from Dorie Greenspan *Everyday Dorie*

### For the cake

- 3 cups (408 grams) all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon cinnamon
- 1 stick (113 grams) unsalted butter, at room temperature, cut into 4 pieces
- 1/2 cup (113 grams) coconut oil, at room temperature
- 3/4 cup (150 grams) granulated sugar
- 3/4 cup (150 grams) packed, light brown sugar
- 1/2 teaspoon kosher salt
- 2 large eggs, room temperature
- 1 tablespoon dark rum (optional)
- 1 tablespoon pure vanilla extract
- 3-4 ripe bananas mashed to a puree (about 1 3/4 cups; 360 ml)
- 1 cup (240 ml) full fat sour cream
- 2/3 cup (84 grams) chocolate bits, or morsels (milk, semi-sweet or bittersweet)
  - Mixed with 1 tablespoon all-purpose flour
- 1/2 cup (60 grams) sweetened coconut flakes

### For the Icing (Optional)

- 3/4 cup (90 grams) confectioners' sugar
- 1-1 1/2 tablespoons whole milk (preferably)
- 1/4 cup (30 grams) sweetened coconut flakes, toasted for sprinkling

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## Directions

Center a rack in the oven and preheat to 350° F. Generously spray a bundt pan with bakers spray. Using a pastry brush, brush the oil from the spray around the pan, making sure not to miss any spots.

Whisk together the flour, baking soda, nutmeg and cinnamon.

Using a standing mixer fitted with a paddle attachment, or in a large bowl with a hand mixer, beat the butter, coconut oil, sugars, and salt for 5 minutes on medium speed, making sure ingredients are well blended.

You may need to scrape down the bowl a few times as needed.

Add the eggs, one at a time, beating each egg until fully incorporated.

Add the vanilla extract and the rum, if you are using it. With the mixer on low beaded in the mashed bananas. The batter will look curdled, but it's supposed to look like that.

With the mixer on low add half the flour mixture, followed by all the sour cream. Add the rest of the flour and mix until combined. Continuing on low, mix in the chocolate pieces covered in flour and the coconut.

Spoon the batter into the pan, making sure the batter is even.

Bake for 65-75 minutes, until the cake is brown and a toothpick inserted into the cake comes out clean. The cake will also pull away from the sides of the pan. Let is cool for 10 minutes and then invert to unfold cake onto a baking rack. Allow to cool to room temperature before you ice the cake.

To Ice the Cake (Optional)

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Put the confectioners' sugar in a small bowl and stir in 1 tablespoon of milk at a time, stirring until the consistency of the icing is pourable. Spoon onto the cake. and sprinkle the toasted coconut over the top.

The cake will keep fresh for up to 5 days, covered, but I guarantee it will be gone before then!