

# PEANUT BUTTER BANANA WHOLE WHEAT BREAD

## INGREDIENTS:

- 1 cup warm tap water
- 2 1/4 t active dry yeast
- 1 T brown sugar
- 1 cup whole wheat flour
- 1 cup bread flour (+ more as needed)
- heaping 1/4 cup creamy peanut butter
- 1 small banana, mashed
- 1 t salt

## DIRECTIONS:

1. Whisk the water, yeast, and sugar together. Set aside for 10 minutes, or until foamy. Meanwhile mix the remaining ingredients in the bowl of your stand mixer. Add yeast mixture and knead with the dough hook until the bowl is clean. If the dough is sticky, add more flour a tablespoon at a time until well-mixed, pliable, and lovely.
2. Transfer to a medium bowl and cover with a tea towel. Allow to rise for 45-60 minutes. Transfer to a greased bread pan and allow to rise for 30 minutes or until the loaf is just peaking over the sides.
3. Meanwhile, preheat oven to 325F. Bake bread for 35-45 minutes or until sounds hollow when tapped and is nice and dark on top. Remove from pan and cool completely. Slice and serve toasted with more peanut butter and bananas or simply butter, honey, and sea salt.