

Put a New Twist on Old Bananas

Want a creative way to sell “overly-ripe” bananas while using an environmentally healthy approach? Available now in celebration of GROW month, GROW Banana Bags (made from recycled and recyclable paper) are free for all retailers. Here’s a great recipe for banana bread that will promote the beginning of baking season.

BANANA BREAD RECIPE

Ingredients:

- 2 c organic flour
- 1 t organic baking soda
- 1 t aluminum-free baking powder
- 1/2 c organic brown sugar
- 4 t butter
- 1/2 t organic sea salt
- 4 extra-ripened GROW organic bananas
- 1/2 t cinnamon
- 1/4 t allspice
- 2 organic free range eggs
- 1/2 c organic walnuts (optional)
- 1 t vanilla

Get Started:

1. Preheat oven to 350F and lightly coat two bread loaf pans with organic butter
2. Combine flour, baking soda, baking powder, salt, allspice and cinnamon in a large bowl
3. In a separate bowl, beat eggs; add brown sugar, butter, vanilla and mashed bananas
4. Combine all ingredients together and pour into the loaf pans
5. Bake for about 50 minutes or until a tooth pick comes out clean
6. ENJOY!



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