

Beer-Banana Bread

Serves 6

A.P. Flour	2 c
Sugar	1 c
Pecans, rough chopped	.5 c
Cinnamon	.5 t
Salt	.5 t
Baking Powder	1 t
Baking Soda	.5 t
Bananas, ripe, medium size, smashed	3 ea.
Eggs, large, beaten	2 ea.
Butter, unsalted, melted	.5 c
Beer, spiced seasonal ale like Southern Tier Warlock	.5 c
Vanilla extract	1 t

Preheat oven to 325° F, and butter or spray a 5 x 9 loaf pan.

Mix all dry ingredients in a large bowl. Mix all wet ingredients in another bowl. Using a spoon or rubber scraper, fold wet ingredients into the dry until just combined.

Pour batter into loaf pan and bake for approximately 45-55 minutes, or until a wooden skewer inserted into center comes out clean. Let cool in pan for a few minutes so the loaf is easier to remove, and transfer to a wire rack to finish cooling.