

## Earl Grey Banana Bread

Earl Grey's delicate citrus notes elevate humble and forgiving banana bread into something complex and refined.

### Ingredients (serves 4)

- 3 – 4 medium very ripe Fairtrade bananas, mashed ( $\approx 1\frac{1}{2}$  cup)
- 2 large eggs, room temp
- $\frac{1}{2}$  cup (125 ml) strong brewed Clipper Fairtrade Organic Earl Grey tea (2 bags steeped in  $\frac{1}{2}$  cup boiling water, cooled)
- $\frac{1}{2}$  cup (115 g) unsalted butter or  $\frac{1}{2}$  cup neutral oil, melted
- $\frac{3}{4}$  cup (150 g) brown sugar (or  $\frac{1}{2}$  cup coconut sugar)
- 1 tsp vanilla extract
- $1\frac{1}{2}$  cups (190 g) all-purpose flour
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- (optional)  $\frac{1}{2}$  tsp cinnamon, pinch of nutmeg,  $\frac{1}{2}$  cup chocolate chips or walnuts

### Method

1. Preheat oven to 350 °F (175 °C). Grease a 9 × 5 in loaf pan or line with parchment.
2. Brew tea: steep 2 tsp Earl Grey in  $\frac{1}{2}$  cup boiling water 5 min, strain and let cool.
3. Mix wet: whisk mashed banana, eggs, melted butter (or oil), sugar, vanilla, and the cooled tea.
4. Combine dry: sift flour, baking soda, salt, and any spices. Fold into wet mixture just until incorporated (don't over-mix).
5. Add-ins (if using): fold in chips or nuts.
6. Bake: pour batter into pan, tap to settle. Bake 55-65 min (or 60-75 min for a darker crust), until a toothpick comes out clean.
7. Cool: 10 min in pan, then transfer to wire rack.

