



CHAI BANANA BREAD WITH COFFEE SPICE ICING

(inspired by recipe on Food.com)

3 bananas, mashed
1/3 cup butter, melted
3/4 cup brown sugar
1 egg, beaten
1 teaspoon almond extract
1 teaspoon baking soda
1 teaspoon baking powder
3/4 teaspoon allspice
3/4 teaspoon cardamom
1/2 teaspoon cinnamon
1 pinch salt
1 1/2 cups all-purpose flour
1/2 cup slivered almonds

Preheat oven to 350°. In a large mixing bowl, mix butter into mashed bananas. Add sugar, egg and almond extract. Sprinkle baking soda, baking powder, spices and salt over entire mixture and mix well. Add flour and nuts last and mix well. Pour batter into buttered loaf pan. Bake 60-75 minutes. Cool on a rack before removing from pan.

Note: As a substitute for allspice, you may mix equal amounts of cinnamon, ground cloves, and nutmeg.

Coffee Spice Icing

2 1/2 cups powdered sugar
2 tablebspoon butter, melted
1/4 cup brewed coffee
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg

Blend with a mixer. Add coffee or powdered sugar until desired consistency is achieved.

Recipe and photo courtesy of Jennifer Raper, www.KitchenPsycho.com