

# Ginger Banana Bread

## Ingredients

Bananas – approximately 1-2 pounds or 6-10 ripe bananas

### Dry ingredients

4 cups flour  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1 TB cinnamon  
1 tsp ground ginger  
½ tsp mace

### Wet ingredients

4 large eggs  
2 cups Canola oil  
1 cup brown sugar  
1 cup chopped crystallized ginger (or non-crystallized)  
1-2 TB chopped fresh ginger  
1 cup cranberries (optional)

## Instructions

Preheat the oven to 350 degrees F (175 degrees C). Grease 6 loaf pans or 4 bread loaf pans.

Peel bananas and place in a bowl or stand mixer. Mix on low to thoroughly mash. Add the remaining wet ingredients and combine.

In a separate bowl mix the dry ingredients together then add to the wet mixture (after you stop the mixer). Mix together, gently at first, to combine.

Pour into greased loaf pans and bake at 350F for 35 minutes (or up to 1 hour if you are using four bread loaf pans).