



Banana Bread with Herb de Provence

Preheat the oven to 350. Thoroughly grease a standard loaf pan with one teaspoon of **Herb de Provence**

In a large bowl whisk together thoroughly:

1 cup all-purpose flour

1/2 cup whole wheat flour

1 teaspoon salt

2 teaspoons baking powder

1 teaspoon cinnamon (optional)

In a separate bowl blend together

6 tablespoons **Herb de Provence Olive Oil**

2/3 cup sugar

2 large eggs, lightly beaten

Fold in until combined:

1 cup mashed very ripe bananas (about 2)

1/2 cup toasted chopped walnuts or pecans (optional)

Combine the wet ingredients in the bowl with the dry ingredients until just incorporated - do not over mix. Scrape the batter into a pan and spread evenly. Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack.



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