



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.