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BANANA + CHOCOLATE QUICK BREAD

INGREDIENTS

- Nonstick spray for baking
- ½ cup (1 stick) butter, melted and cooled
- 1 cup packed brown sugar
- 2 large eggs
- 1½ tsp. vanilla
- 4-5 very ripe bananas, mashed
- ¾ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. kosher salt
- 1 cup chopped semisweet or bittersweet chocolate
- ½ cup chopped pecans (optional)
- 1-2 Tbsp. granulated sugar

DIRECTIONS

1. Preheat oven to 350°F. Coat an 8-inch-square pan with nonstick spray.
 2. In a large bowl beat butter, brown sugar, eggs, and vanilla with a mixer on medium until well blended. Add bananas; mix until combined.
 3. In a medium bowl whisk together flour, baking soda, and salt. Add flour mixture to banana mixture; beat just until combined. Stir in chocolate and, if desired, pecans. Pour batter into the prepared pan, spreading evenly. Sprinkle desired amount of granulated sugar over top.
 4. Bake 45 to 50 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 5 to 10 minutes. If desired, serve bread warm with softened butter. Or cool completely in pan, cover pan with foil, and store at room temperature up to 2 days.
- Makes 1 loaf.



CINNAMON + NUT QUICK BREAD

INGREDIENTS

- Nonstick spray for baking
- 1½ cups sugar
- ½ cup finely chopped toasted pecans or walnuts
- 2 tsp. ground cinnamon
- 2 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 egg
- 1 cup milk
- ½ cup vegetable oil

DIRECTIONS

1. Preheat oven to 350°F. Coat the bottom and 1/2 inch up the sides of a 9x5-inch loaf pan in nonstick spray. In a small bowl stir together 1/3 cup of the sugar, the pecans, and cinnamon.
 2. Stir together the remaining 1 cup sugar, flour, baking powder, and salt in a large bowl. In a medium bowl beat egg with a fork; stir in milk and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy).
 3. Spoon half of the batter into the prepared pan. Sprinkle with half of the pecan mixture. Repeat with remaining batter and cinnamon mixture. Using a thin metal spatula or table knife, cut down through batter and pull up in a circular motion to marble the cinnamon mixture.
 4. Bake 55 to 60 minutes or until a toothpick inserted near center comes out clean. Cool in pan on a wire rack 10 minutes. Remove from pan. Cool completely on wire rack. If you're in no hurry, wrap and store overnight before slicing.
- Makes 1 loaf.



BLUEBERRY + LEMON QUICK BREAD

INGREDIENTS

Nonstick spray for baking
2 cups all-purpose flour
1 cup sugar
2 tsp. baking powder
½ tsp. salt
1 tsp. lemon zest
2 eggs, lightly beaten
½ cup milk
½ cup butter, melted
¼ cup fresh blueberries

DIRECTIONS

1. Preheat oven to 350°F. Coat the bottom and 1/2 inch up the sides of an 8x4-inch loaf pan with nonstick spray. In a large bowl stir together flour, sugar, baking powder, and salt. Stir in lemon zest. Make a well in the center of flour mixture.

2. Combine eggs, milk, and melted butter in a medium bowl. Add egg mixture to flour mixture. Stir just until moistened (batter should be lumpy). Fold in blueberries. Spoon batter into prepared loaf pan, spreading evenly.

3. Bake 60 to 70 minutes or until a toothpick inserted near the center comes out clean. If necessary to prevent overbrowning, cover loosely with foil the last 15 minutes of baking.

4. Cool in pan on a wire rack 10 minutes. Remove from pan. Cool completely on rack. If you're not in a hurry, wrap and store overnight before slicing.

Makes 1 loaf.

TIP: For more lemon flavor, whisk a bit of fresh lemon juice into a cup of powdered sugar until it has a runny consistency. Then brush it over the warm loaf.