The Best Banana Bread
Makes one 9-by-5-inch loaf

1 cup all-purpose flour
3/4 cup whole wheat flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1/2 teaspoon nutmeg
3 ripe bananas, cut into 2-inch chunks
1/2 cup sour cream or Greek yogurt
3/4 cup light or dark brown sugar
2 large eggs
3 tablespoons unsalted butter, melted
2 tablespoons olive oil or vegetable oil
2 teaspoons vanilla extract
3 tablespoons strong coffee, at room temperature
3/4 cup walnuts, coarsely chopped, plus a few more for garnish

1. Set the oven at 350 degrees. Butter a 9-by-5-inch loaf pan. Line the bottom and 2 long sides with parchment paper cut to fit it, leaving a generous overhang.

2. In a bowl, whisk the all-purpose flour, whole wheat flour, baking powder, baking soda, and salt to blend them.

3. In a mixer bowl set on low speed, with the paddle attachment if you have one, or beaters, mash the bananas until they form a chunky puree. Add the sour cream or yogurt and brown sugar and mix until blended. Add the eggs and mix until they are incorporated. Add the butter, oil, vanilla, and coffee and mix until combined.

4. With the mixer set on low speed, gradually add the flour, mixing until blended.

5. Remove the bowl from the mixer stand. With a rubber spatula, mix again, scraping down the sides and bottom of the bowl. Fold in the walnuts. Pour the batter into the pan, and smooth it with the back of a spoon. Sprinkle a few walnuts down the center of the loaf.

6. Bake the bread for 60 to 65 minutes, or until a toothpick inserted into the center of the loaf comes out clean. (Note: it might take a little longer if you used frozen bananas and
batter was cold.) Check at the 50-minute mark, and cover loosely with foil if the bread is brown enough. Remove from the oven and cool in the pan for 10 minutes. Using the parchment paper as handles, lift the loaf out of the pan, remove the paper, and set the cake on a rack to cool completely.

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