**Banana Nut Bread with Chocolate Ganache**

**Banana Bread:**

2 cups AP flour

1 tsp. baking soda

¼ tsp. salt

½ cup butter

¾ cup brown sugar

2 eggs

3 mashed bananas

6 oz. cooked bacon (optional)

½ cup chopped pecans (optional)

½ tsp. cinnamon (optional)

½ tsp. nutmeg (optional)

**Chocolate Ganache:**

4 ½ oz. chocolate chips

½ cup heavy cream

½ tsp. almond extract

**INSTRUCTIONS**

**Banana Bread**

1. Preheat oven to convection 350º.
2. Sift together flour, baking soda, and salt.
3. Fit the Kitchenaid with the paddle attachment and cream together butter and brown sugar.
4. Add eggs and bananas and mix on low.
5. Once the eggs are incorporated, add the sifted dry ingredients and mix on low speed. If you are using any of the optional ingredients, add them now.
6. Spray a muffin tin and put half of the mixture in muffin cups.
7. Spray a small loaf pan and fill 2/3 of the way with mixture. If there is any left over, make more muffins.
8. Bake for 25-35 minutes, or until it passes the toothpick test.
9. Top with the chocolate ganache.
10. Enjoy.

**Chocolate Ganache**

1. In a small pot, bring the heavy cream and almond extract to a boil.
2. Put the chocolate chips in a bowl. Pour the boiling cream over the chips and whisk until smooth.