

Banjar-style Banana Bread

Ingredients

- 1 can coconut milk
- 1 cup sugar
- 1 [pandan leaf](#)
- 1/4 tsp salt
- 1/4 tsp turmeric
- 1 1/2 cups flour
- 2 eggs
- 5 1/2 Tbsp unsalted butter, melted
- 3 large bananas, cut into 1/2" cubes

Directions

Preheat oven to 350°F. Grease a muffin pan or add cup liners.

Heat the coconut milk, sugar, pandan leaf, salt and turmeric in a medium saucepan over medium heat and cook, stirring occasionally, until the sugar dissolves. Let cool. Remove the pandan leaf.

Place the flour and the coconut milk mixture in a large bowl and mix well. Add the eggs and the melted butter. Mix until fully combined. Stir in the banana.

Spoon the mixture into the banana pan. Bake for 20-30 minute or until golden.