



CHAI Latte



SERVES
8-10



PREP TIME
15 MINS



BAKE TIME
55-65 MINS

JMP CHAI LATTE Banana Bread

Bake a little warmth into your Chai Moment. Ripe bananas and Jamaica Mountain Peak Chai Latte create a moist, aromatic treat - perfect anytime you're craving something comforting.



INGREDIENTS

- 2 sachets JMP Chai Latte
- 2 cups (250 g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 1½ cups (350 g) mashed ripe bananas
(About 3 large bananas)
- ⅓ cup (76 g) unsalted butter
(Melted and slightly cooled)
- ¼ cup plain yogurt
- ½ cup packed light brown sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 tablespoons warm water
- ½ cup chopped walnuts or pecans
(Optional)

DIRECTIONS

1. **Preheat the oven to 350°F (175°C).** Lightly grease and line a 9 × 5-inch loaf pan with parchment paper.
2. **Prepare the JMP Chai Latte.** Mix 2 sachets of JMP Chai Latte with 2 tablespoons warm water to create a smooth, concentrated Chai mixture. Set aside to cool slightly.
3. **Combine the dry ingredients.** In a medium bowl, whisk together the flour, baking soda, salt and cinnamon.
4. **Prepare the wet mixture.** In a large bowl, combine the melted and slightly cooled butter, yogurt, and brown sugar. Add the eggs and vanilla extract and mix until well combined.
5. **Add the bananas and JMP Chai Latte.** Stir in the mashed bananas and prepared JMP Chai Latte mixture until evenly combined.
6. **Make the batter.** Add the dry ingredients to the wet mixture and gently fold until just combined. Do not overmix. Fold in the chopped walnuts or pecans, if using.
7. **Bake.** Transfer the batter to the prepared loaf pan and bake for 55–65 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
8. **Cool and enjoy.** Allow the bread to cool in the pan for about 15 minutes before transferring it to a wire rack to cool completely.

Slice and enjoy.



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