


I'm not robot  reCAPTCHA

Continue

## Banana wine recipe 1 gallon

Kim's Cooking Now Bananas are so common that it's easy to take them for granted. In fact, they are the second most consumed fruit in America (apples occupy the top spot, the show-offs). But do not underestimate this everyday fruit. Just take a look at how you can transform ordinary bananas into extraordinary desserts. Credit: Allrecipes Magazine Let's start with this classic banana pie on a vanilla wafer crust. Sure, there are versions out there that require instant pudding, but this top-rated beauty shows you how easy it is to do the whole thing from scratch, including fluffy meringue stopping. Just in case you need tips to make meringue, we have you covered. Advertising Advertising Credit: Melisa Cremer Bananas love chocolate, and they don't care who knows it. Just take a look at the deliciousness they create when you get them together in the same pie crust. It's almost NSFW. Credit: skilla167 Everything you love about banana split, but in pie form. As a public service, I'll tell you right now the hot fudge sauce is filled with rum. But you can omit it if you want to serve it to the kids. Advertising Credit: RusticJoyfyFood Here is a quick and easy snack to make with bananas, yogurt, banana pudding, and gingersnap cookies. You can put everything in jars for grab-and-go breakfasts or picnic desserts. Credit: ZAKIAH Batter for this popular cake can also be used to make banana bread and muffins. Top it with cream cheese frosting and chopped walnuts as many reviewers do. Ad Ad Credit: Dianne You can't tell me that banana bread is for breakfast only. I mean, look at that gorgeous icing! Surely this qualifies as dessert! Credit: Talena There is not a speck of gluten or refined sugar here. Instead, these moist, chewy cookies are packed with oats and sweetened with chopped dates. A great option if you're trying to keep things on the healthier side. Credit: lutzflcat This 5-star winner is a good example of how adding just a banana can make a good recipe even more deliciously moist. Advertising Credit: Mackenzie Schieck Frozen bananas hit the blender with peanut butter, chocolate, and just a touch of milk to smooth things out. You can replace coconut or almond milk to make it completely dairy-free. Credit: Kim's Cooking Now Greek yogurt adds a tart edge to this simple frozen dessert as you churn in the ice cream maker. Credit: Alberta Rose You'll love how easy it is to make these old-fashioned favorites. Roll chocolate-dipped bananas into nuts, minichips, coconut or sprinkles for children-pleasing summer treats. Advertising Credit: Kim A simple, flavorful, and delicious banana sorbet! Make sure to use very ripe bananas for best results! says Kim. Credit: Chef John Chef John shows you how to make this famous flaming banana dessert. Yeowza! Credit: TTV78 Bananas, Bread and Chocolate in a sweetened milk-and-egg custard and served warm from the oven. Wait a minute while I take a spoon. Ad 05/31/2008 I reviewed this recipe almost a year ago, but I made some interesting changes and just had to share it with everyone on this site! I used 1/2 cup brown sugar, 1/2 cup white sugar, 1/4 teaspoon salt and plenty of cinnamon and nutmeg as before. But I'm always interested in making recipes healthier, so instead of margarine, oil or butter I used 1/2 cup of unsweetened apple sauce. I often buy apple sauce in the small single serving cups, and a container is exactly 1/2 cup. Perfect for baking since you do not need to open a whole jar of apple sauce. I added chopped walnuts as before, but I was out of vanilla, so I threw in about a tablespoon of dark rum. Wow!! That's the secret to butt-kicking banana bread! Use good quality rum, such as Puerto Rican or Dominican rum. A good rule of thumb is.. If you didn't want to drink it, don't cook with it! The same goes for wine. I can't stop eating this bread, and now I don't feel guilty because it's low in fat if you use the apple sauce instead of oil or butter. I really hope someone reads this review and tries the rum version I've come up with. 09/07/2005 This is exactly what I was looking for! I had 3 overripe bananas that I was ready to throw out, instead the light bulb went off to look at Allrecipes for a simple banana bread recipe. I chose this based on the reviews and simplicity of the ingredients. The only small changes I made were that I used butter instead of margarine, swapped the white sugar to half white and half brown, and cut down the flour to 1 1/2 cups instead of 2. I also threw in 1/2 teaspoon. of vanilla extract and a dash cinnamon. It turned out perfect for 45 minutes. (an hour would have dried the bread out) and it is dense and moist as banana bread should be! Thank you Libby, I will probably do this weekly with my leftover bananas! 03/19/2006 I never made a really good banana bread until I tried this recipe this morning. I changed a few things - used real butter, half white and half brown sugar, added 1 tablespoon of cinnamon, 1 teaspoon vanilla and a dash of salt. I don't measure the bananas, but I used the four I had on hand that were mostly black on the outside, soft and sweet on the inside. Sprinkled the top with sliced almonds, since that's what I had on my hand. It baked beautifully in exactly an hour. What a great Sunday breakfast! 09/16/2006 I HAVE BEEN USING THIS RECIPE FOR MANY YEARS. NEVER MEASURED BANANAS,USED4-5 WITH. OF SALT. PERSONAL PREFERENCE REALLY. DEPENDING ON THE OVEN, IT CAN TAKE MORE THAN AN HOUR. IF IT LOOKS RAW IN THE MIDDLE AFTER THE TOOTHPICK TEST; COVER THE TOP WITH FOIL WRAP, SHINY SIDE DOWN. THIS GIVES THE MIDDLE A CHANCE TO CATCH UP. HOT OR COLD, BEST EVER WITHOUT FUSS. 12/12/2007 I've made this recipe a bunch times now. My husband loves it, but I'm adding walnuts to him. It's so simple and tastes good! I make muffins out of me and bake for 35 minutes instead of 1 hour. Making muffins cuts the cooking time down. I would add that I now do this with 1 cup of flour and 1 cup of oatmeal. It is less dense and more humid in this way. 12/01/2006 The recipe is good, it's me baking the banana bread which is a work in progress! I have asked members for tips that really helped: not over the mix, lower rack so that the top of the bread is halfway point in the oven, my bread dish is glass so lower temperature in my oven to 325 degrees and counted with foil if the top of bread becomes too dark. I did as others suggested changing the recipe and used half a cup of white sugar/half cup of brown sugar. 12/25/2007 I was worried about how this was going to turn out because I'm not the very best chef! I was shocked by the results because I actually made something that tasted really delicious!!! I used 1/2 cup white sugar and 1/2 cup brown sugar. I've also sprinkled walnuts on top. The picture does not do justice this is a wonderful bread! I've done it three times this month - that's it good! It was the biggest hit at a potluck party, and it was all gone. This recipe deserves 10 stars!!! Try it and you'll also fall in love with it! 04/15/2003 This bread was ok, but my husband says my recipe is better. Not so much flavor, and this one is a little on the dry side. 03/31/2005 Very good banana bread! Added about a tbs of some amazing Mexican vanilla I have and a pinch of salt... My mother always says to use salt and baking soda together to ensure a steady increase. Also used butter ... do not care about margarine! Used three big ripe bananas... do not like to measure! Took about 1 1/2 hours at 350. Yum! Make another batch now! 1 of 231 The best banana bread eshajun 2 of 231 The best banana bread Danika Renee 3 of 231 The best banana bread geenacon9 4 of 231 The best banana bread dctrip 5 of 231 The best banana bread Jenn Yazzie 6 by 231 The best banana bread Atiqah 7 of 231 The best banana bread Alisha Logan 8 of 231 The best banana bread CRASH5456 9 of 231 The best banana bread Melody 10 of 231 The best banana bread Set Hubbard 11 of 231 Best Banana Bread NHannusch 12 of 231 Best Banana Bread Diane Surita 13 of 231 The Best Banana Bread Nicole Winn 14 of 231 The Best Banana Bread Starlight316 15 of 231 The Best Banana Bread linda 16 of 231 The best banana bread michaelc 17 of 231 The best banana bread Kimber 18 of 231 The best banana bread Lindsay Kopecky 19 of 231 The best banana bread busyBeeTami 20 of 231 The Best Banana Bread Lana Love 05/29/2006 My son-in-law, bless his heart, bought me a big bottle of cheap chardonnay. I'm not usually a wine snob, but I could barely get through one glass. I froze someone in ice cubes to use, in case one in dishes when I am out of the good things, but had a lot left. This recipe took a cheap, undrinkable wine and made it one of the best jelly I've ever had! I have not tried it w / cream cheese yet (not sure I will ... I like sweet pepper jelly for it), but it was amazing on a buttered biscuit. There is a winish aroma to it, but not in taste ... not even a piquant aftertaste. LOL It really tastes like a gourmet white grape jelly... very good! I didn't use water baths on my... I used the inversion method and each jar sealed. Oh, and I used a 3 oz. liquid package pectin instead of 2 oz. of dry ... no problems w / it set up. 05/23/2006 Fantastic! ... I pour the jelly into wine glasses and seal it with parrifine wax to give as gifts. The presentation is lovely. 12/20/2008 This is a good recipe, as written. I had no problem with jelly put up with powder pectin. I used a Cabernet Sauvignon first, then a white Zinfandel. Between the two, I actually preferred Cabernet. It is a very pleasant, soft, light wine flavor. A reviewer gave her as gifts, but they did not seem received well ... What I did was invite people over to an open house, and actually served White Zin over cream cheese with biscuits, and Cab was included in 2 desserts, one pear tart with Cab icing, and the other I took a pound cake, cut in half, stuck holes, heated jelly until it was fully enough, poured it on the 2 sides of pound cake, let it soak in ... then I put whipped cream on top of the bottom layer, replaced the top layer, and then stirred rosettes on top. It presented beautifully, and it gave my guests an opportunity to try what they got. This opened their minds to how good it really was. I also told them it was yummy on ice cream too. Many people can't imagine how things can be used until you view them. 06/04/2003 I've done this with Burgandy and Chardonnay. It's so weird - with burgandy you think you eat grape jelly (because of the color) - and then you get this wine after-kick. It's very good and very simple - they're very pretty made up too! 11/13/2006 The taste of this recipe is great, but the consistency is not right for a jelly. It's more like a sauce. Taking warning from the other posters I used 3 oz liquid pectin, and it's still not jelly consistency. I think I would use about 6 oz to get it to gel properly. The taste is very tasty though. I left 3 bottles of wine I had around. Since I made 7 (8 oz) jars intended for gifts I'm going to market it as wine sauce to be used as a topping for cheesecake ice cream or chocolate cake. Or like a dipping sauce or marinade for chicken or shrimp. If you want to do this as a jelly I would use 6 oz liquid pectin. 10/02/2007 Wine jelly is delicious whatever wine you use. I prefer white to eat on toast or fruit. Wing relays are great for beginners to With. They can be finished under hour, and there is no fruit preparation that can take hours to do. We make our own wine, so it's pretty cheap too. When making a white wine jelly, I reduce my wine in half by boiling it on the stove to increase the flavor. You can add herbs of choice tasty or scented or citrus peel when you reduce to taste your jelly. Strain before adding sugar and pectin. This recipe is a larger size than most wingle's for those who use liquid certo pectin packs I recommend two. I made two batches with one each, but the jelly was on the soft side. 30.11.2007 Fantastic! I made two batches after the recipe exactly a Merlot and a Chardonnay. Very tasty with cream cheese and biscuits as the recipe author says. Also will be good as a glaze on steaks I think. I added a sprig of rosemary and some peppercorns to my Merlot jars and added some chopped candied ginger and sage to my Chardonnay jars. I used powdered pectin as listed and had no problem with it setting to a jelly consistency. 10/30/2006 I was looking forward to this so much. It had good reviews too. I did it the first time it wasn't set up. I did it once it didn't set up. I've made jelly before, and this one just won't work for me. But I took the invisible jelly and used it for pancake syrup. So it's not completely wasted. It was very good. But I'd like to be able to do this. I'm also an experienced chef. I don't know what's wrong. Any suggestions? 11/07/2007 I followed directions exactly except that I mixed three types of red wine. jelly set up just as it should in a fast time. tastes exquisite. go try to put someone up in short stemmed wine glasses and seal w kerosene together w biscuits and brie as xmas gifts to friends and neighbors Sue Anderson VC Girls Valarie Swalve Josephine Roeper Pat Adams Angie Bergeron Ashley Butterfield SWEETJAM Bella V. Kelly Mahoney Donna Ball Sarah Butz Jean Stassen Media Fleas Geraldin Piña Ruiz Ruiz