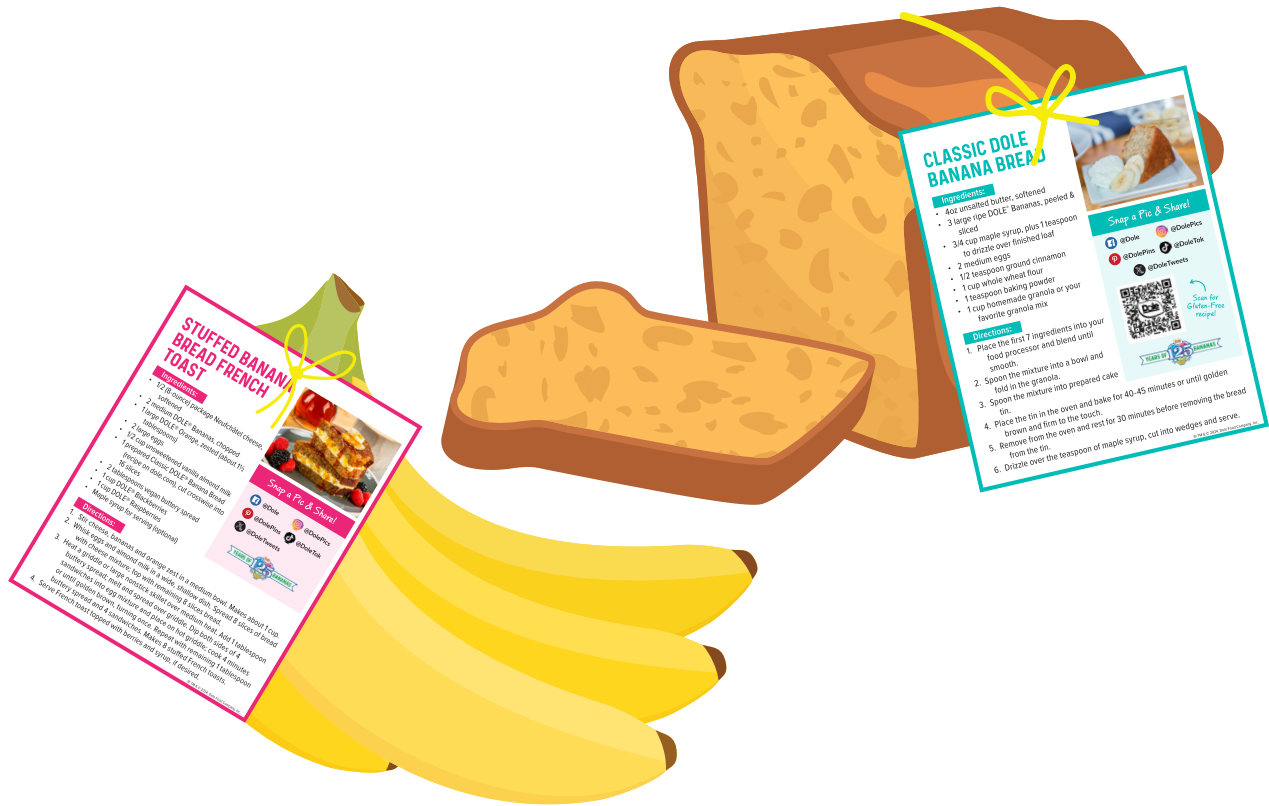




BANANA “FRIENDSHIP” BREAD GIFT TAGS

Share a gift that’s fresh and thoughtful with our Banana “Friendship” Bread Gift Tags! Perfect for attaching to a bunch of Dole bananas for banana bread baking inspo, or accompanying a fresh, “baked from the heart” loaf of banana bread as motivation to get creative. A delicious way to share your appreciation, thanks, love, or just because with a friend, colleague, family member or neighbor!

- 1 Print the Banana “Friendship” Bread Gift Tags
- 2 Cut out each gift tag
- 3 Attach to a bunch of DOLE® bananas, or a loaf of banana bread
- 4 Gift to someone you care about!



@Dole



@DolePics



@DoleTweets



@DolePins



@DoleTok

CLASSIC DOLE BANANA BREAD

Ingredients:

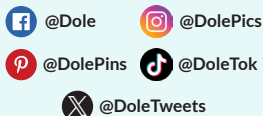
- 4oz unsalted butter, softened
- 3 large ripe DOLE® Bananas, peeled & sliced
- 3/4 cup maple syrup, plus 1 teaspoon to drizzle over finished loaf
- 2 medium eggs
- 1/2 teaspoon ground cinnamon
- 1 cup whole wheat flour
- 1 teaspoon baking powder
- 1 cup homemade granola or your favorite granola mix

Directions:

1. Place the first 7 ingredients into your food processor and blend until smooth.
2. Spoon the mixture into a bowl and fold in the granola.
3. Spoon the mixture into prepared cake tin.
4. Place the tin in the oven and bake for 40-45 minutes or until golden brown and firm to the touch.
5. Remove from the oven and rest for 30 minutes before removing the bread from the tin.
6. Drizzle over the teaspoon of maple syrup, cut into wedges and serve.



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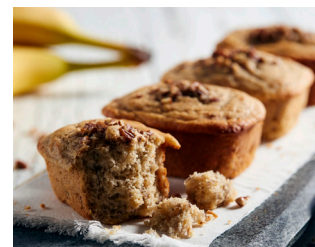
LOADED BANANA BREAD

Ingredients:

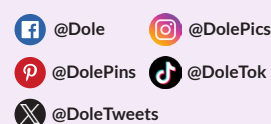
- Nonstick cooking spray
- 1½ cups white whole wheat flour plus additional for dusting
- 1/2 cup coconut sugar
- 1¼ teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 5 medium very ripe DOLE® Bananas, mashed
- 2 large eggs
- 1/4 cup almond milk yogurt alternative
- 1/4 cup natural buttery spread with olive oil, melted and cooled slightly
- 1 teaspoon vanilla extract
- 1/4 cup crushed pecans

Directions:

1. Preheat oven to 350°F. Spray an 9 x 5-inch loaf pan with nonstick cooking spray; dust bottom and sides of pan with flour.
2. Whisk flour, sugar, baking powder, baking soda and salt in a medium bowl. Whisk eggs in a large bowl; stir in bananas, yogurt, buttery spread and vanilla extract. Add flour mixture and stir just until combined; pour into prepared pan and sprinkle with pecans. Bake bread 1 hour 5 minutes or until toothpick inserted in center comes out with a few crumbs and top is golden brown.
3. Cool bread 10 minutes on a wire rack; run a small knife around edge of pan to loosen and remove bread from pan. Cool completely on wire rack; cut into 10 (¾-inch-thick) slices.



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BANANA CHIA SEED BREAD

Ingredients:

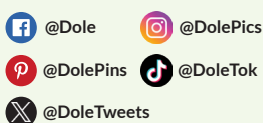
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup soy buttery spread
- 1/2 cup packed brown sugar
- 2 eggs
- 3 medium, ripe DOLE® Bananas, mashed (about 1-1/2 cups)
- 1/2 cup chia seeds
- 1/4 cup light sour cream
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts or almonds, toasted

Directions:

1. Combine flour, baking powder, baking soda, cinnamon and salt in medium bowl; set aside.
2. Beat soy spread and sugar in large bowl until light and fluffy. Beat in eggs. Beat in bananas, chia seeds, sour cream and vanilla until blended. Add in flour mixture and nuts; stir until just blended.
3. Spoon into 9 x 5-inch baking pan sprayed with nonstick cooking spray.
4. Bake at 350°F, 55 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove and cool on wire rack.



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BANANA PUMPKIN SPICE BREAD

Ingredients:

- 3 very ripe Dole® bananas, peeled and mashed
- 2 eggs
- 1/3 cup apple puree
- 1 cup canned pumpkin puree
- 1/2 cup honey
- 1/2 cup maple syrup
- 2 ½ cups white whole wheat flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon

Directions:

1. Preheat oven to 350°F. Lightly grease a 9 inch x 5 inch loaf pan.
2. In a large bowl, stir together the mashed banana, eggs, apple puree, pumpkin, honey and maple syrup.
3. Sieve the flour, pumpkin spice, cinnamon and baking powder into the banana mixture and stir until just combined.
4. Spoon the batter into the prepared pan.
5. Bake for 45 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
6. Cool loaf in the pan for 10 minutes before moving to a wire rack to cool completely. Slice and serve.



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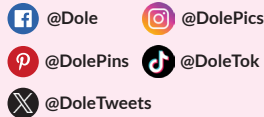
STUFFED BANANA BREAD FRENCH TOAST

Ingredients:

- 1/2 (8-ounce) package Neufchâtel cheese, softened
- 2 medium DOLE® Bananas, chopped
- 1 large DOLE® Orange, zested (about 1½ tablespoons)
- 2 large eggs
- 1/2 cup unsweetened vanilla almond milk
- 1 prepared Classic DOLE® Banana Bread (recipe on dole.com), cut crosswise into 16 slices
- 2 tablespoons vegan buttery spread
- 1 cup DOLE® Blackberries
- 1 cup DOLE® Raspberries
- Maple syrup for serving (optional)



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Directions:

1. Stir cheese, bananas and orange zest in a medium bowl. Makes about 1 cup.
2. Whisk eggs and almond milk in a wide, shallow dish. Spread 8 slices of bread with cheese mixture; top with remaining 8 slices bread.
3. Heat a griddle or large nonstick skillet over medium heat. Add 1 tablespoon buttery spread; melt and spread over griddle. Dip both sides of 4 sandwiches into egg mixture and place on hot griddle; cook 4 minutes or until golden brown, turning once. Repeat with remaining 1 tablespoon buttery spread and 4 sandwiches. Makes 8 stuffed French toasts.
4. Serve French toast topped with berries and syrup, if desired.

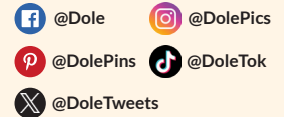
BANANA BREAD GRANOLA

Ingredients:

- 1/4 cup maple syrup
- 3 tablespoons grapeseed oil
- 1 teaspoon vanilla extract
- 1 large ripe DOLE® Banana, mashed
- 3 cups old-fashioned rolled oats
- 2/3 cup walnut pieces
- 1/2 cup chopped pecans
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt



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Directions:

1. Preheat oven to 325°F. Line a rimmed baking pan with parchment paper. Heat maple syrup, oil and vanilla extract in a small saucepan over medium heat 5 minutes or until heated through; remove from heat and whisk in banana.
2. Toss oats, walnuts, pecans, cinnamon and salt in a large bowl; add banana mixture and toss.
3. Spread oat mixture on prepared pan; bake 1 hour or until golden brown and crisp, stirring once. Cool completely in pan on wire rack. Makes about 5 cups.
4. Divide granola into 5 (½-pint) wide-mouth glass jars with lids. Seal jars; store at room temperature up to 3 weeks.

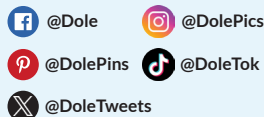
ALMOND BLUEBERRY BANANA BREAD MUFFINS

Ingredients:

- 1 large very ripe DOLE® Banana, peeled
- 1 large egg
- 3 tablespoons honey
- 3 tablespoons olive oil
- 1/2 teaspoon vanilla extract
- 1 cup white whole wheat flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon sea salt
- 3/4 cup DOLE® Blueberries
- 1/2 cup chopped raw almonds



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Directions:

1. Mash banana with a fork in a large bowl; whisk in egg, honey, oil, vanilla extract and ¼ cup water until smooth. Whisk in flour, baking powder, baking soda and salt; fold in blueberries and almonds. Divide banana mixture into 12 standard silicone muffin cups.
2. Add 6 muffin cups to air fryer; air fry at 350°F for 10 minutes or until a toothpick inserted in center of muffins comes out clean. Cool muffins 5 minutes in air fryer, then transfer to a wire rack to cool completely. Repeat with remaining 6 muffin cups.

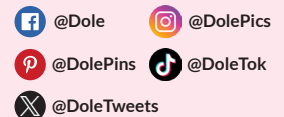
BANANA BREAD MONTE CRISTO

Ingredients:

- 1 cup DOLE® Raspberries
- 1/2 cup whole berry cranberry sauce
- 2 large eggs
- 1/2 cup unsweetened oat milk
- 1 prepared Classic DOLE® Banana Bread (recipe on dole.com), cut crosswise into 16 slices
- 8 slices leftover carved turkey, halved crosswise (about 1 pound)
- 1 cup leftover mashed sweet potatoes
- 1/4 cup whole grain mustard
- Nonstick cooking spray
- Powdered sugar for dusting (optional)



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Directions:

1. Stir raspberries and cranberry sauce in a small bowl. Makes about 1 cup.
2. Whisk eggs and oat milk in a wide, shallow dish. Spread 8 bread slices with ½ cup raspberry mixture; top with turkey and sweet potatoes. Spread remaining 8 bread slices with mustard; place, mustard side down, over sweet potatoes.
3. Heat a griddle or large nonstick skillet over medium heat; spray with nonstick cooking spray. Dip both sides of 4 sandwiches into egg mixture and place on hot griddle; cook 4 minutes or until golden brown, turning once. Repeat with nonstick cooking spray and remaining 4 sandwiches. Makes 8 sandwiches.
4. Serve sandwiches dusted with powdered sugar, if desired, along with remaining ½ cup raspberry mixture for dipping.