

Banana Nut Bread



PREP TIME 15 Min
COOK TIME 45 Min
READY IN 1 Hr
SERVINGS - 24

INGREDIENTS

- * 3 cups all-purpose flour
- * 2 teaspoons baking soda
- * 1/2 teaspoon salt
- * 10 bananas, mashed
- * 3/4 cup butter, softened
- * 1 cup brown sugar
- * 3 eggs, beaten
- * 3/4 cup walnut halves or pieces
- * 1/4 cup pecan halves or pieces

DIRECTIONS

- 1.** Preheat oven to 350 degrees F (175 degrees C). Lightly grease three 8×4 inch loaf pans.
- 2.** In a large bowl, stir together flour, baking soda and salt. In a separate bowl, beat together bananas, butter, brown sugar and eggs. Stir banana mixture into flour mixture, just until combined. Fold in nuts. Pour batter into prepared pans.
- 3.** Bake in preheated oven for 30 to 45 minutes, until a toothpick inserted into the center of the loaf comes out clean. Let bread rest in pans for 10 minutes, then remove loaves from pans and allow to cool on a wire rack.

Find More Tasty Recipes at Tasty Cook Recipes – <http://www.tastycookrecipes.com>