

## Banana-Nut Bread

Makes 15 Servings



**2 cups all-purpose flour**  
**1 cup sugar**  
**1 teaspoon baking powder**  
**1 teaspoon salt**  
**1/2 teaspoon baking soda**

**3 bananas peeled and mashed**  
**1/2 cup softened unsalted butter**  
**2 large eggs**  
**1 cup chopped walnuts**

In a bowl combine all-purpose flour, sugar, baking powder, salt, baking soda, mashed bananas, eggs, and chopped walnuts. Mix until combined.

Spray a 9.5 x 5-inch loaf pan with non-stick cooking spray.

Pour the batter into your loaf pan distributing evenly.

Bake in a 350°F oven for 40-50 minutes or until a toothpick inserted in the middle comes out clean.

Cool for 10 minutes in the loaf pan then turn out and completely cool on a wire cooling rack.

Slice and Serve