

Tracy's Banana Bread

- 3 medium bananas about 1 cup mashed
- ½ cup [mayonnaise](#) or dressing
- 1 egg room temperature
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ tsp Grated Nutmeg (or vanilla if you prefer)
- ¾ cup sugar
- ½ cup pecans chopped



Instructions

1. Preheat the oven to 350°F. (325 convection)
2. Mash the bananas with a fork. In a medium bowl, mix together mashed bananas, mayo, and egg. In a separate large bowl combine flour, sugar, baking soda, salt, and pecans
3. Add the flour mixture to wet mixture and stir just until combined. Note: The mixture will be very thick, **do not over mix.**
4. Pour into a greased loaf pan. Bake for 60-70 minutes or until a toothpick comes out clean.
5. Remove from the pan and place on a wire rack to cool completely before slicing.