



Extreme Banana Nut Bread 39EBNB39

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

This banana nut bread is my moms recipe dense excellent and definitely indulgent Its always completely gone in minutes This is great at parties but never lasts long at home Warning EBNB may be impossible to resist

Ingredients

- - 2 cups all-purpose flour - 2 teaspoons baking soda - 1 teaspoon salt - 2 cups white sugar - 1 cup butter
- softened - 2 cups mashed overripe bananas - 4 large eggs
- beaten - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5-inch loaf pans. Sift flour
2. baking soda
3. and salt into a large bowl. Cream sugar and butter together in a separate bowl. Stir in bananas
4. eggs
5. and walnuts until well blended. Pour wet ingredients into flour mixture and stir just until blended. Divide the batter evenly between the two prepared pans. Bake in the preheated oven until a paring knife inserted into the crown of each loaf comes out clean
6. 60 to 70 minutes. Remove from the oven and let loaves cool in the pans for at least 5 minutes. Turn out onto a cooling rack
7. and let cool completely
8. about 30 minutes. Slice and serve. For more intense flavor
9. wrap each loaf in aluminum foil to keep in the moisture
10. then refrigerate for at least 2 hours before serving. Josie Rivera-Abdo Recipe Tip This is a very flexible recipe that will accommodate changes based on what you have on hand. You can use margarine
11. shortening
12. or oil (or any type of fat) in place of the butter and brown sugar in place of white sugar. Cook's Note: This bread is so good you may want to hide it from yourself
13. your spouse
14. kids
15. neighbors
16. and contractors who may be downwind until ready to serve. Pre-print 8 or 10 small recipe sheets and leave them wherever you put this bread. Otherwise
17. you'll have lots of people bugging you for the recipe!