



Banana Pumpkin Bread

Savannah · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This pumpkin banana bread is a moist tasty breakfast bread perfect with jam margarine or even cream cheese Best of all its low in fat

Ingredients

- - 2 ripe bananas
- mashed - 1 ½ cups canned pumpkin puree - ½ cup honey - ½ cup white sugar - ½ cup vegetable oil - 2 large eggs - 2 ½ cups all-purpose flour - 2 teaspoons pumpkin pie spice - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - ½ teaspoon salt - ¾ cup raisins (Optional) - ½ cup walnut pieces (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Stir together bananas
2. pumpkin
3. honey
4. sugar
5. vegetable oil
6. and eggs in a large bowl. Combine flour
7. pie spice
8. baking powder
9. baking soda
10. cinnamon
11. and salt in a separate bowl. Stir flour mixture into banana mixture until just combined. Fold in raisins and walnuts. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
12. about 45 minutes. Cool loaf in the pan for 10 minutes before transferring to a wire rack to cool completely.