



Banana Peanut Butter Bread

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

15

Description

Quick easy and very yummy too Good for breakfast or snacking

Ingredients

- - ½ cup butter
- softened - 1 cup white sugar - 2 eggs - ½ cup peanut butter - 2 bananas
- mashed - 2 cups all-purpose flour - 1 teaspoon baking soda - ½ cup chopped walnuts

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan. In a large mixing bowl
2. cream together butter and sugar. Add eggs; beat well. Stir in peanut butter
3. bananas
4. flour and baking soda until blended. Fold in walnuts. Pour into prepared pan. Bake at 325 degrees F (165 degrees C) for 70 minutes
5. or until a toothpick inserted into center of the loaf comes out clean. Remove to a wire rack to cool.