



Brown Sugar Banana Nut Bread I

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

12

Description

Deliciously sweet banana bread with plenty of vanilla flavor

Ingredients

- - ½ cup butter
- softened - 1 cup brown sugar - 2 eggs - 1 tablespoon vanilla extract - 4 very ripe bananas
- mashed - 2 cups all-purpose flour - 3 teaspoons baking powder - ½ teaspoon salt - ½ cup chopped walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. In a large bowl
2. cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time
3. beating well with each addition. Stir in vanilla and banana. In a separate bowl
4. sift together flour
5. baking powder
6. and salt. Blend the banana mixture into the flour mixture; stir just to combine. Fold in walnuts. Pour batter into prepared pan. Bake in preheated oven for 1 hour
7. until a toothpick inserted into center of loaf comes out clean.