



Mom39s Carrot Banana Bread

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

I borrowed this recipe from my mom and I have given away minibreads for Christmas for several years
Everyone loves it

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon baking powder - ½ teaspoon ground cinnamon - ¼ teaspoon salt - 1 cup brown sugar - ½ cup butter
- softened - 3 bananas
- mashed - 1 cup grated carrots - 1 cup walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease two 4x8-inch loaf pans. Combine flour
2. baking soda
3. baking powder
4. cinnamon
5. and salt together in a bowl. Beat brown sugar and butter together in a separate bowl using an electric mixer until smooth and creamy. Stir flour mixture
6. alternating with bananas
7. into creamed butter mixture just until batter is mixed; fold in carrots and walnuts. Pour into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center of a loaf comes out clean
8. 50 to 60 minutes.