



Banana Peach Bread

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This banana peach bread is delicious I was looking for a new banana bread and started trying some things When I came up with this one the kids and wife just loved it and now my motherinlaw wants me to make it for her

Ingredients

- - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ cup butter
- softened - 1 tablespoon brown sugar - 1 tablespoon instant hot chocolate mix - 3 bananas
- peeled - 1 large fresh peach - peeled
- pitted
- and diced - 2 large eggs - $\frac{1}{4}$ cup milk - 1 tablespoon vanilla extract - 2 cups all-purpose flour - $\frac{1}{2}$ cup chopped walnuts (Optional) - 1 teaspoon baking soda - 1 teaspoon salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease the bottom of a 9x5-inch loaf pan. Beat together white sugar and butter in a large bowl with an electric mixer until light and fluffy. Add brown sugar and hot chocolate mix; stir well. Place bananas
2. peach
3. eggs
4. milk
5. and vanilla in a blender; blend until smooth. Stir into butter mixture until well incorporated. Mix together flour
6. walnuts
7. baking soda
8. and salt in a separate bowl; stir into banana-butter mixture until just moistened. Pour batter into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center of bread comes out clean
9. 50 to 60 minutes. Cool in the pan for 5 minutes
10. then remove bread to a wire rack to cool completely.