



Double Banana Nut Bread

Jacob · 28/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

24

Description

A very moist and dense banana nut bread that will have your brunch guests begging for the recipe This recipe works well for low and high altitudes without making any adjustments

Ingredients

- - 1 1/2 cups vegetable oil - 2 cups white sugar - 4 eggs
- whisked - 5 cups mashed bananas - 1 tablespoon lemon juice - 4 cups all-purpose flour - 2 tablespoons baking powder - 1 teaspoon salt - 2 cups chopped walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5-inch loaf pans. Beat vegetable oil and sugar together in a bowl until creamy and smooth; stir in eggs. Mash bananas and lemon juice together in a separate bowl; mix into oil mixture until just incorporated. Sift flour
2. baking powder
3. and salt together in a third bowl. Slowly mix into the wet mixture using an electric mixer on low until just incorporated; do not overmix. Fold in walnuts. Pour batter into the two prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out somewhat clean
4. about 1 hour 15 minutes. If the toothpick comes out clean
5. you have overcooked the bread. Cook's Note I usually freeze the second loaf
6. then vacuum pack it and put it back in the freezer for later. Done this way
7. the bread is good for up to 6 months.