



Banana Walnut Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

55 mins

Description

Serve this banana nut bread for breakfast or a quick snack

Ingredients

— - Mazola Pure® No-Stick Canola or Butter Flavored Cooking Spray - 1 ¼ cups all-purpose flour - ½ cup sugar - 2 teaspoons Argo® Baking Powder - ¼ teaspoon salt - 1 large egg - ¾ cup mashed bananas - ½ cup Mazola® Corn Oil - ½ teaspoon Spice Islands® Pure Vanilla Extract - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray an 8 1/2x4 1/2-inch loaf pan with cooking spray. Combine flour
2. sugar
3. baking powder
4. and salt in a medium mixing bowl. Whisk together egg
5. bananas
6. oil
7. and vanilla in another bowl. Add to flour mixture and stir until flour is moistened. Fold in walnuts. Pour batter into the prepared loaf pan. Bake in the preheated oven until puffed and golden brown
8. 35 to 40 minutes. A wooden pick inserted in the center should come out clean. Transfer loaf pan to a rack to cool for 10 minutes before turning out of the pan. Serve warm or store in an air-tight container. Recipe Tip Reserve 2 tablespoons of the walnuts to sprinkle on top before baking.