

Banana-Nut Bread/Cake

Marlene Meaders



Ingredients

- ¼ cup firmly packed brown sugar
- ½ cup granulated sugar
- 2 cups flour
- 1 teaspoon baking powder
- 2 eggs, beaten
- ½ cup buttermilk
- 1 teaspoon baking soda, dissolved in the buttermilk
- 1 teaspoon vanilla extract
- 3 or 4 ripe bananas, mashed
- 1 cup chopped walnuts

Directions

1. Preheat oven to 350F. Take out one 9- by 13-inch baking pan (I typically use a 5x9 inch pan not a 13x9-inch pan) and grease lightly or spray with nonstick corn-oil spray.
2. In large mixing bowl, mix sugars, flour, and baking powder until well blended, and set aside. Mix eggs, baking soda dissolved in buttermilk, and vanilla in medium mixing bowl and blend thoroughly. Add bananas and nuts to wet ingredients and stir.
3. Make a well in center of dry ingredients and add wet ingredients, stirring just enough to moisten dry ingredients. Spoon batter into pan.
4. Bake until bread/cake pulls away from sides of pan, turns golden brown on top, and a toothpick inserted in middle comes out almost clean, about 60+ minutes. Cool loaf on wire rack, turn out of loaf pans, slice, and serve.

Credit

Recipe is modified from Sur La Table.

