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Banana Nut Bread III

Submitted by: [Leslie](#)

Makes 2 - 8x4 inch loaf pans

Average Rating:

Rated by 13 users

" This banana bread is wonderful warm with butter. It is a lovely gift in small loaf pans. If pecans aren't your forte, substitute walnuts. "

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Ingredients

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup white sugar
- 1/2 cup chopped pecans
- 2 eggs
- 1 cup mashed bananas
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans. Set aside.
- 2 Sift together flour, baking powder, baking soda, salt, and sugar. Stir in nuts, eggs, bananas, oil, and vanilla extract.
- 3 Pour into prepared pans. Bake for 45 to 60 minutes. Cool on wire rack for 10 minutes before removing from pans.

Makes 2 - 8x4 inch loaf pans

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 servings
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Nutrition at a glance

Servings Per Recipe: 20

Calories

Protein

Total Fat

amount

per serving

166


2g

8g

Sodium	129mg
Cholesterol	21mg
Carbohydrates	22g
Fiber	1g

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