

Best-Ever Banana Bread Recipe

TOTAL TIME: Prep: 15 min. Bake: 1-1/4 hours + cooling
MAKES: 16 servings

Ingredients

- 1-3/4 cups all-purpose flour
- 1-1/2 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 2 medium ripe bananas, mashed (1 cup)
- 1/2 cup canola oil
- 1/4 cup plus 1 tablespoon buttermilk
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts

Directions

1. In a large bowl, stir together flour, sugar, baking soda and salt. In another bowl, combine the eggs, bananas, oil, buttermilk and vanilla; add to flour mixture, stirring just until combined. Fold in nuts.
2. Pour into a greased 9-in. x 5-in. loaf pan. Bake at 325° for 1-1/4 to 1-1/2 hours or until a toothpick comes out clean. Cool on wire rack. Yield: 1 loaf (16 slices).

Nutritional Facts

1 slice: 255 calories, 12g fat (1g saturated fat), 27mg cholesterol, 166mg sodium, 34g carbohydrate (21g sugars, 1g fiber), 4g protein.

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