

CREAM CHEESE BANANA NUT BREAD

Ingredients:

3/4 C. Butter, softened
8 oz. pkg. cream cheese, softened
2 C .Sugar
2 large eggs
3 C. all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 C. mashed bananas (about 4 bananas)
1 C. Chopped Nuts
1/2 tsp. Vanilla

Directions:

Beat butter and cream cheese until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time. Combine flour and next three ingredients. Gradually add to butter mixture; beating on low just until blended. Stir in bananas, nuts and vanilla. Spoon batter into 2 greased loaf pans. Bake at 350 degrees for about 1 hour or until a wooden pick inserted in center comes out clean. Cool before slicing

, if possible! Enjoy!