



Banana Bread

Reliable Recipes
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If you don't already have a go-to banana bread recipe,
then this is for you!

Banana Bread

Ingredients

- 1/4 Oil (such as coconut or canola oil)
- 1 cup Sugar
- 2 large Eggs
- 2 teaspoons Vanilla
- 3 large or 4 small ripe Bananas
- 1/4 cup Sour Cream or Yogurt
- 1 3/4 cups Flour
- 1 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 1 teaspoon Cinnamon (ground)
- 1 1/2 cups Walnuts (chopped)

Directions

Heat Preheat oven to 350 degrees.

Grease and four 1- 9x4 inch loaf pan. (or you can use Pam Baking Spray)

In a large bowl, cream together butter, oil and sugar....blend well for about 3-4 minutes.

Add eggs and vanilla and beat for 1 minute. Add bananas and sour cream. Stir well until combined.

Stir in flour, baking soda, salt, cinnamon and walnuts. Mix just until combined. (Do not over mix)

Pour into prepared loaf pan.

Bake for 50-60 minutes or until toothpick comes out clean. Let bread rest in pan for about 10 minutes before taking it out of pan.

Enjoy!

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