

Pointe Coupee Pecan

225-490-2025

www.PCpecan.com

Banana Nut Bread

David B. - Baton Rouge, LA

1 stick butter, melted
1 cup sugar
1 egg, beaten
3 large ripe bananas
2 cups sifted flour
1 tsp baking soda
1 tsp salt
½ cup chopped pecans
1 tsp vanilla
1 tsp cinnamon



Cream butter & sugar. Add egg, then bananas & stir.

Add in baking soda, salt, flour, pecans, vanilla & cinnamon then mix evenly.

Baked in greased loaf pan in 250° oven for 1 hour 35 minutes.

Cool & slice into thin pieces.

Yield: 1 loaf pan

As always, Bon Appetit!