

# Banana-Nut Bread

## Ingredients

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1/3 c sugar, granulated  
1/3 c butter, unsalted  
2 eggs  
1 1/2 c mashed ripe bananas (3 to 4 medium)  
1/3 c water  
1 2/3 c flour, all-purpose  
1 t baking soda  
1/2 t salt  
1/4 t baking powder  
1/2 c walnuts, chopped

## Instructions

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Heat oven to 350 degrees. Grease bottom only of one large loaf pan or three small mini-loaf pans.

Cream sugar and softened butter in mixing bowl. Add eggs and beat on low until blended. Stir in bananas and water.

In another bowl, combine flour, baking soda, salt and baking powder. Stir in remaining ingredients just until blended. Do not over-beat. Fold in nuts.

Pour batter into pan, and bake large loaf 55-70 minutes, smaller loaves 45 to 60 minutes. Bread is done when toothpick inserted in center comes out

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Cool in pan for five minutes. Remove from pan and cool completely before wrapping.