



JILL K WILLIS'

BANANA BREAD

Terrific with coffee in the morning or tea in the afternoon.

jillkwillis.com

INGREDIENTS

- 1-1/4 cups light brown sugar
- 1/2 cup butter, softened
- 2 eggs, beaten
- 1-1/2 cups mashed very ripe bananas (4 medium)
- 1/2 cup buttermilk
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped pecans

PREP TIME

- Prep | 20 m
- Cook | 55 m
- Ready in | 1 hr, 15 m
- Store at room temp 4 days or refrigerated 10 days

PROCEDURE

01

Grease bundt pan. Move oven rack to low position so that top of pan is centered in oven. Heat oven to 350 degrees.

02

Mix sugar and butter in large bowl. Stir in eggs until well blended. Add bananas, buttermilk and vanilla. Beat until smooth. Stir in flour, baking soda and salt until moistened. Stir in nuts. Pour into pan.

03

Bake 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan and place top side up on wire rack. Cool about two hours before slicing.

TIP

Store overly ripe bananas in the freezer until you have enough to make bread.