

Banana Walnut Bread

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Ingredients:

Cooking spray.

1 1/3 cup of all-purpose flour.

1/2 cup of Splenda.

1 teaspoon of baking powder.

1/2 teaspoon of baking soda.

Pinch of salt.

1 1/4 cups of mashed banana.

1 tablespoon of Canola oil.

1/3 cup of buttermilk.

2 teaspoons of vanilla extract.

1/4 cup of chopped walnuts.

Preparation:

Preheat your oven to 350°F (175°C).

Spray a 9-inch by 5-inch loaf pan with cooking spray; set aside.

In a large bowl, blend the dry ingredients; set aside.

Mash the bananas.

Add the Canola oil, buttermilk, and vanilla extract to the mashed bananas; mix thoroughly.

Pour banana mixture into the dry ingredients and stir just until mixed.

Pour batter into prepared pan.

Bake for about 50 minutes or until rich brown and the center is set.