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Source: Back of Pillsbury All Purpose Flour bag

Recipe: Banana Nut Quick Bread

Ingredients:

2 Cups Pillsbury Best All Purpose Flour

1 Teaspoon baking soda

$\frac{3}{4}$ Teaspoon salt

1 Cup sugar

$\frac{1}{2}$ Cup butter, softened

2 Eggs

1 Cup mashed ripe banana

$\frac{1}{3}$ Cup milk

1 Teaspoon vanilla extract

$\frac{1}{2}$ Cup chopped walnuts or pecans

Steps:

Heat oven to 350F, coat 8x4-inch loaf pan with no-stick cooking spray.

Stir flour, baking soda, & salt in medium bowl until blended

Beat sugar & butter in large bowl with mixer on medium speed until fluffy. Beat in eggs. Blend in banana, milk, & vanilla. Beat in flour mixture, just until blended. Stir in walnuts. Spread evenly in prepared pan.

Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Remove from pan to wire rack to cool completely.

Makes 1 loaf (16 servings)