

# CARROT BANANA BREAD

## I n g r e d i e n t s

- \* 1/3 cup vegetable oil
- \* 1 cup sugar
- \* 2 eggs
- \* 2 cups all-purpose flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1/2 teaspoon ground cinnamon
- \* 1 cup mashed ripe bananas
- \* 1 cup grated carrots
- \* 1/2 cup chopped pecans



## D i r e c t i o n s

1. Combine the oil and sugar in a mixing bowl. Add in the eggs and mix well.
2. Combine the flour, baking soda, cinnamon and salt in another mixing bowl.
3. Slowly work dry ingredients from the one bowl into the other bowl.
4. Add the ripe mashed bananas into the mix. Then stir in the carrots and pecans.
5. Transfer the mixture into a greased 9x5x3 inch loaf pan and bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean.
6. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

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