

CREAMY BANANA BREAD

I n g r e d i e n t s

- * 1/2 cup margarine, softened
- * 1 (8 ounce) package cream cheese, softened
- * 1 1/4 cups white sugar
- * 2 eggs
- * 1 cup mashed bananas
- * 1 teaspoon vanilla extract
- * 2 1/4 cups all-purpose flour
- * 1 1/2 teaspoons baking powder
- * 1/2 teaspoon baking soda
- * 3/4 cup chopped pecans
- * 2 tablespoons brown sugar
- * 2 teaspoons ground cinnamon



D i r e c t i o n s

- 1.** Cream the butter or margarine and cream cheese together. Gradually add the white sugar, and continue beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in the mashed bananas and vanilla. Add flour, baking powder, and soda; mix until batter is just moist.
- 2.** In a small bowl, mix together chopped pecans, 2 tablespoons brown sugar, and cinnamon.
- 3.** Divide 1/2 batter into two greased and floured 8x4 inch loaf pans. Sprinkle pecan mixture over batter in pans, and top with remaining batter.
- 4.** Bake at 350 degrees F / 175 degrees C for 45 minutes or until an inserted toothpick comes out clean.

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