

# ORANGE BANANA NUT BREAD

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

- \* 1 1/2 cups sugar
- \* 3 tablespoons vegetable oil
- \* 2 eggs
- \* 1 1/4 cups mashed bananas
- \* 3/4 cup orange juice
- \* 3 cups all-purpose flour
- \* 1 1/2 teaspoons baking powder
- \* 1 1/2 teaspoons baking soda
- \* 1/2 teaspoon salt
- \* 1 cup chopped walnuts



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

1. In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in bananas and orange juice.
2. Combine the dry ingredients; add to banana mixture, beating just until moistened. Stir in walnuts.
3. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely.

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