

# PEACH & BANANA NUT BREAD

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

- \* 1 1/2 cups white flour
- \* 1 cup wheat flour
- \* 1 1/4 cup brown sugar
- \* 1 teaspoon baking soda
- \* 1 teaspoon salt
- \* 2 1/2 teaspoons cinnamon
- \* 1/2 teaspoon ground nutmeg
- \* 1/2 cup chopped walnuts
- \* 2 ripe mashed bananas
- \* 1/2 cup milk
- \* 2 eggs
- \* 2 teaspoons lemon juice
- \* 1 cup mashed tinned peaches



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

1. Preheat the oven to 350F. Grease a medium loaf pan.
2. In a mixing bowl, mix together the white flour, wheat flour, brown sugar, baking soda, salt, cinnamon and nutmeg. Stir together until completely mixed.
3. In another mixing bowl, beat the eggs and add the lemon juice, milk and mashed bananas. Drain the peaches, keeping the juice for step 4.
4. Slowly mix the wet ingredients into the dry ingredients. If the mixture is too dry add a little of the peach juice. The more peach juice you add the more moist the banana bread will be. However, be careful not to add too much juice.
5. Mash the peaches and stir into the mixture along with the walnuts.
6. Pour the mixture into your prepared loaf pan and bake in the middle of the oven at 350F for about 60 minutes. Oven times may vary especially with fan assisted ovens. Check the loaf is done all the way by inserting a toothpick or knife into the middle of the loaf. It should come out clean when the loaf is ready.
7. Remove from the oven and allow to cool in the loaf pan for 10-15 minutes. Then carefully remove the loaf and place on a wire cooling rack to cool fully.

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