

Pecan Banana Bread

Ingredients

- 1 ½ cups (about 4 medium sized) over ripe bananas, mashed
- 1 ½ cups all-purpose flour (scoop and sweep)
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp ground cinnamon
- ½ tsp salt
- ½ cup (4 ounces) unsalted butter, softened
- 1 cup sugar
- ½ brown sugar, tightly packed
- 2 eggs
- 1 tsp vanilla extract
- 2 tbsp heavy cream
- ¾ cups pecan pieces

Preparation

- Preheat the oven 350° F with the rack in the middle of the oven. Butter an 8 ½ x 4 ½ inch loaf pan, set aside.
- In a bowl whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- In a standard mixer fitted with the paddle attachment, cream the butter, sugar and brown sugar on medium speed for about 3 minutes. Add the eggs one at a time and mix well after each. Mix in the vanilla and heavy cream.
- Remove the bowl from the mixer and use a rubber spatula to stir, alternate adding the dry ingredients and the mashed bananas in 3 batches, mixing just enough to combine them. Add the nuts and mix just to combine.
- Pour the batter into the prepared pan and smooth out the top. Bake for about 30 to 45 minutes or until a tester comes out clean. If the top is over browning after 25 minutes, gently drape the top with foil.