

Banana Fruit Bread Recipe

Ingredients:

- 3-4 ripe bananas, mashed
- 1/3 cup butter, melted
- 3/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp cinnamon
- 1/8 tsp salt
- 1 1/2 cups all-purpose flour
- 1/2 cup walnuts, roughly chopped
- 1/2 cup Old English Fruit & Peel Mix



Directions:

Preheat oven to 350 degrees F. Lightly spray 8" loaf pan with cooking spray.

Add melted butter to bananas in large bowl.

Mix in sugar, vanilla, and egg.

Add baking powder, baking soda, cinnamon, and salt, and mix again.

Add walnuts, fruit mix, and flour.

Mix until no spots of white flour are visible.

Pour batter into loaf pan.

Put loaf pan in oven for 50-60 minutes. Check after 50 minutes, and if a toothpick inserted in the middle comes out clean, remove from oven.

Cool bread in loaf pan for 10 minutes before removing and cooling completely on a baking rack. Cut and serve.

