

Grandma's Banana Walnut Bread

Prep Time:

20 minutes

Cook Time:

33 to 35 minutes

Serves: 6 Servings

About the Recipe

Easy to make, yummy banana bread. Passed down through the generations. You can leave out the walnuts and morsels if you prefer. Can be placed in freezer for later use after cooling.

Ingredients

¾ cup sugar
¼ cup softened butter
2 eggs
1 cup very ripe bananas
2 cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ tablespoon baking soda
1 cup walnut pieces
½ bag of chocolate morsels

Preparation

Step 1

Preheat oven to 325 degrees

Step 2

Mix sugar and butter in bowl. Add dry ingredients and eggs. Stir in mashed bananas. Add chocolate morsels

Step 3

Spoon into 1 (9" x 5" x 3" pan) or 3 (5 1/2" x 3" x 2" pans) place in oven on rack closest to middle of the oven away from sides.

Step 4

Bake for 35 minutes or until edges are slightly browned.