

Banana Nut Bread



2 cups sugar
½ cup butter
2 eggs
3 cups flour
1 ½ tsp soda
2/3 cup buttermilk
3 ripe bananas, well mashed
½ cup chopped pecans
pinch of salt
1 tsp vanilla extract

Preheat oven to 300 degrees. Grease and flour two loaf pans and set aside.

Cream sugar and butter. Add eggs, then beat until fluffy. Gradually add flour. Add soda to buttermilk. Add buttermilk to sugar-flour mixture. Mash bananas thoroughly then add to batter. Stir in nuts, salt and vanilla. Bake at 300 for approximately 1 hour. Makes 2 loaves.

Enjoy!

Never Enough Thyme
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