



Mama DJ's Homemade Banana Bread

ingredients:

- 1/4 cup nonfat sour cream
- 1 tsp. baking soda
- 1/2 cup sugar
- 1/8 cup oil or margarine
- 1/4 cup egg beaters or an egg
- 1/2 tsp. salt
- 1 1/2 cup flour
- 1/4 cup milk
- 2 ripe bananas
- 1 cup pecans crushed up
- 1 tsp. vanilla

directions:


In a large bowl, stir the flour, salt and soda together with a spoon. In a little bowl, stir the sugar, the oil or margarine, sour cream, and the egg beaters together. Add the egg mixture to the flour mixture and slowly add the milk, and stir until just incorporated. With a masher, mash the bananas into the batter and add the vanilla and the pecans until just mixed together. Pour into a greased pyrex glass bread pan. Place in a 325-350 degree oven for 45 minutes.

At a glance:

- Servings: Yields 1 loaf
- Active Time: 10 min.
- Total Time: 55 min.



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