Banana Nut Bread or Muffins

Ginny Dugan Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 cup sugar
1 package (8 ounce)
whipped cream cheese
1 cup ripe banana, mashed
2 eggs
1 cup packed biscuit mix
1/2 cup chopped pecans (or
blueberries or strawberries),
cut in fourths
1/2 teaspoon vanilla

In a bowl, cream together the sugar and cream cheese until light and fluffy.

Beat in the mashed banana, eggs, biscuit mix, vanilla and pecans.

Place the mix in a muffin pan or a loaf pan, pushing toward the bottom.

For the bread, bake at 350 degrees for one hour. For muffins, bake at 350 degrees for 25 minutes.

Per Serving (excluding unknown items): 998 Calories; 17g Fat (15.0% calories from fat); 14g Protein; 202g Carbohydrate; 0g Dietary Fiber; 449mg Cholesterol; 227mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 Fat; 13 1/2 Other Carbohydrates.