

Carrot Banana Bread

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2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 eggs
1 cup (two to three medium) mashed ripe bananas
1/3 cup canola oil
1 cup grated carrots
1/2 cup chopped pecans

Preparation Time: 10 minutes

Bake Time: 55 minutes

Preheat the oven to 350 degrees.

In a large bowl, combine the flour, sugar, baking soda, salt and cinnamon.

In a small bowl, whisk the eggs, bananas and oil. Stir into the dry ingredients just until moistened. Fold in the carrots and pecans.

Transfer to a greased 9 x 5-inch loaf pan.

Bake for 55 to 65 minutes or until a toothpick inserted in the center comes out clean.

Cool for 10 minutes before removing from the pan to a wire rack to cool completely.

Per Serving (excluding unknown items): 2920 Calories; 125g Fat (37.9% calories from fat); 44g Protein; 415g Carbohydrate; 16g Dietary Fiber; 424mg Cholesterol; 2515mg Sodium. Exchanges: 13 1/2 Grain(Starch); 2 Lean Meat; 2 1/2 Vegetable; 23 Fat; 13 1/2 Other Carbohydrates.