

# CREAM CHEESE-BANANA NUT BREAD

- 3/4 cup softened butter
- 1-8 oz. package cream cheese, softened
- 2 cups sugar
- 2 large eggs
- 3 cups all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1-1/2 cups mashed bananas (about 4 medium bananas)
- 3/4 cup roasted pecans, chopped
- 1/2 tsp. vanilla



Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until blended.

Combine flour, baking powder, baking soda, and salt; gradually add to butter mixture, beating at low speed until blended. Stir in bananas, pecans and vanilla. Spoon batter into 2 greased and floured 8x4-inch loafpans.

Bake at 350 degrees for 1 hour until wooden pick inserted in center comes out clean and sides pull away from pan. Cool bread in pans on wire racks, 10 minutes. Remove from pan and cool an additional 30 minutes before slicing.

*Flouring at Home* with Jan Hart