

JUDY SADLER'S BANANA NUT BREAD

3/4 cups butter
1½ cups sugar
1½ cups mashed bananas (*use very ripe bananas*)
2 eggs
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon soda
½ teaspoon salt
½ cup buttermilk
1 cup finely chopped pecans

Turn oven to Bake 325°F.

Cream butter and sugar; add bananas and eggs; beat well.

Sift flour, soda, and salt together; add flour mixture alternately with buttermilk to banana mixture. Add vanilla and nuts; stir well. Pour into 3 greased and floured loaf pans (7 ½ x 3 ¾ x 2 ¼). Bake 45 minutes or until bread is golden brown and pulls from sides of pan.

If you bake in a larger loaf pan, cooking time must be adjusted.