

# Banana bread



**Preparation time:** 20 minutes

**Baking time:** 1 hour

**Total time:** 1 $\frac{1}{3}$  hours

You'll need a food processor or blender to follow this recipe – it's difficult to grind up the nuts, bananas, and butter without one.

## Ingredients

- $\frac{1}{2}$  cup chopped pecans or walnuts
- 2 cups flour
- $\frac{1}{2}$  teaspoons salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 bananas
- 3 eggs
- 1 cup sugar
- 1 stick butter
- $\frac{1}{2}$  cup buttermilk (or powdered buttermilk and water)

- 2 teaspoons vanilla
- 1 cup chocolate chips (optional)

## Directions

1. Preheat the oven to 350 degrees.
2. Put the nuts in your food processor and grind them up. Add the flour, salt, baking powder, and baking soda (and powdered buttermilk) to the food processor and turn it on long enough to mix the ingredients. Empty the food processor into a large bowl and set aside.
3. Put the bananas, eggs, and sugar into the food processor and blend. Then mix in the butter, buttermilk (or water), and vanilla.
4. Pour the wet ingredients into the bowl with the dry ingredients, and stir them together with a wooden spoon. Stir the chocolate chips in as well, and then transfer the batter into a well greased bread pan.
5. Bake for about an hour, until a knife used to stab the loaf comes out clean.