Banana Bread Recipe

Ingredients

- 3 medium (ripe) bananas about 1 cup mashed
- ½ cup <u>mayonnaise</u>
- 1 egg room temperature
- 1 teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ¾ cup sugar
- ½ cup pecans or walnuts chopped (optional)

Instructions

1. Preheat the oven to 350°F.
2. Mash the bananas with a fork. In a medium bowl, mix together mashed bananas, mayo, vanilla and egg. In a separate large bowl combine flour, sugar, baking soda, salt, cinnamon and pecans
3. Add the flour mixture to the wet mixture and stir just until combined. Note: The mixture will be very thick, do not over mix.
4. Pour into a greased loaf pan. Bake for 50-60 minutes or until a toothpick comes out clean.
5. Remove from the pan and place on a wire rack to cool completely before slicing.