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Paula deen banana bread

2 cups all-purpose flour 1 cup sugar 1 teaspoon salt 2 teaspoons baking powder 1 teaspoon baking soda 1/2 cup butter 4 very ripe bananas 2 eggs 1/2 to 1 cup chopped pecans Preheat the oven to 350 degrees. Add flour, sugar, salt, baking powder and bikau soda to the bowl. Mix well. In another bowl, add butter, bananas and eggs. Mix together until well combined. Pour the dry ingredients into the banana mixture. Mix well. Next, add the chopped pecans and mix. Evenly pour the mixture into two loaf pans sprayed with non-stick cooking spray. Bake in the oven for about 40 to 45 minutes. Amy Lynn Kitchen He makes two loaths of beautiful bread. DIRECTIONS Preheat the oven to 350 degrees. Mix dry ingredients. Mix butter, bananas & eggs. Mix the dry ingredients into the banana mixture and stir in the walnuts. Bake for 40-45 minutes. Recipes Watch Trade Paula Deen Store Paula Deen on Amazon Paula Deen Jewelry on JTV ShopHQ Features Helpline More Recipes Watch Trade Paula Deen Store Paula Deen on Amazon Paula Deen Jewelry on JTV ShopHQ Features Helpline More Classic Banana Bread 3.5.3251 Cooking with Paula Deen I have a theory about cookbooks. If a person who is not famous writes a cookbook and then proceeds to become famous and writes more cookbooks, the first one will always be the best. Think about it. You write a cookbook and have no idea if you'll ever get to write another one. Would you put all your absolutely killer recipes in that book? Of course you would. I have more Paula Deen cookbooks, but the best hands down is the one she wrote while she was running her restaurant in Savannah. I don't think she's been on TV yet. So she hit it with her best shot and loaded the cookbook. And one of the recipes I almost know from the heart is her banana bread. So simple. So delicious. You don't even need a blender. Just a bowl, fork and some very ripe bananas. This is especially delicious when baked after 9 o'clock at night, and make sure no one can see eating about three slices of slathered butter right after the bread comes out of the oven. I don't know how I kja, but I believe it's true. Paula Deen's Banana Bread 1/2 cup (1 stick) butter, at room temperature 1 cup sugar 1/2 teaspoon salt 2 eggs 1 teaspoon vanilla extract 1-1/2 cups multipurpose flour 1 teaspoon baking soda 1 teaspoon baking powder 3 ripe bananas, mashed Preheat the oven to 350. Grease 9x5 loaf pan. In a bowl, mix the butter with the sugar; mix well. Add salt, eggs, vanilla, flour, bikad soda, baking powder and bananas. Mix well. Pour the dough into the prepared pan and bake for 50 minutes. salt, black pepper, garlic powder

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