

Fanny Farmers Banana Nut Bread

Time **60 minutes** | Serves **6**

Ingredients

3 ripe bananas
2 eggs
1 1.2 cups white flour
½ cup coffee flour
¾ cup sugar (regular, or turbinado works fine, too)
1 teaspoon salt
1 teaspoon baking soda
½ cup nut meats, coarsely chopped (I prefer walnuts)

How to make it

Mix in a bowl 3 ripe bananas, well mashed, and 2 eggs, beaten until light.

Sift together 2 cups flour, ¾ cup sugar, 1 teaspoon salt, and 1 teaspoon baking soda.

Add to the first mixture.

Add ½ cup nut meats, chopped.

Stir well.

Put in a buttered loaf pan 9 by 5 inches.

Bake 1 hour at 350 degrees Fahrenheit (176 Celsius).

The bread is delicious served warm, with a butter dish nearby. It makes a nice breakfast quick bread or snack. It keeps well for 2-3 days, and is very nice toasted.

Tip #1: I have substituted homemade applesauce for a portion of the banana puree when I was short on bananas with excellent results.

Tip #2: If you like especially nutty breads, use one cup instead of ½ cup nut meats. I also usually double the nuts (actually, I think I use even more than a cup) because I love walnuts.

Tip #3: I often have substituted 1 cup or even all but half a cup of the all-purpose flour with whole wheat flour with delicious results. I tried it with half buckwheat flour this last time, and that worked out nice, too. I tend to add a bit less sugar (about ½ a cup, usually) with fine results.

Tip #4: Some like to add 2 tablespoons melted butter to the batter. I make it without, according to Fanny Farmer's original recipe. It is delicious without the added fat.