

Marian's Banana Bread



3/4 cup butter, softened
8 oz pkg cream cheese
2 cups sugar
2 large eggs
3 cups flour
1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 1/2 cups mashed bananas
1 cup chopped pecans, toasted
1/2 tsp vanilla

Streusel:
1/2 cup packed brown sugar
1/2 cup chopped pecans, toasted
1 tsp flour
1 tbsp melted butter
1/8 tsp cinnamon

Preheat oven to 350°. Grease & flour two 8x4 loaf pans. With mixer beat butter & cream cheese together until creamy. Gradually add sugar & beat until light & fluffy. Add eggs one at a time & beat until blended. Gradually add flour, baking soda, baking powder & salt to batter mixture. Beat at low speed until just blended. Stir in bananas, pecans & vanilla. Spoon batter into pans.

Streusel: Stir together brown sugar, toasted pecans, flour, melted butter & cinnamon. Sprinkle mixture evenly over batter in pans.

Bake for 1 hour or until a toothpick inserted comes out clean. Cool in pans on wire rack for 10 min. Remove from pans & cool 30 more min before slicing.

Recipe submitted by
Michelle Lytle
Retail Sales Assistant



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