

Leo's Banana Bread

A favorite from a longtime Feed More Volunteer

Ingredients

- 1 box yellow cake mix
- 1 (3.4 oz) package instant vanilla or banana cream pudding mix
- 2 ripe bananas, mashed
- 3 eggs
- 1 cup water
- 1/3 cup vegetable oil
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1 1/2 cups chopped walnuts

Optional Add-Ins

- 1 cup fresh or frozen blueberries 1/2-1 cup chocolate chips
- 1/2 cup shredded coconut
- 1/2 cup dried cranberries or raisins.

Instructions

1. Preheat oven to 350°F. Lightly grease 9"x5" loaf pan.
2. In a large bowl, combine the cake mix and pudding mix.
3. Add mashed bananas, eggs, water, oil, brown sugar, vanilla and cinnamon. Mix until smooth.
4. Fold in chopped walnuts.
5. Pour batter evenly into prepared loaf pan.
6. Bake for 1 hour and 10 minutes, or until a toothpick inserted in the center comes out clean.
7. Let cool before slicing and serving.

