

# Maine Arts Camp

**Recipe Name: Banana Pecan Bread**

**Chef: Charles Limoggio CEC**

**Preparation Time: 1 ½ hours**

**Servings:**

**Portion Size**

**Yield: 1 loaf**

Quantity	Unit	Ingredient Name	Prep Notes
½	Cup	Sugar	Plus 2 tablespoons
4	Ounces	Unsalted butter	Softened
1	Large	Egg	
¾	Cup	Mashed bananas	VERY RIPE
¼	Cup	Buttermilk	
½	Teaspoon	Vanilla extract	
1 ¼	Cups	All-purpose flour	
½	Teaspoon	Baking soda	
½	Teaspoon	Salt	
½	Cup	Chopped pecans	

**Procedure:**

1. Move oven rack to low position so that tops of pan will be in center of oven. Heat oven to 350°F. Grease **bottom only** of loaf pan, 8 1/2x4 1/2x2 1/2 inches, or 1 loaf pan, 9x5x3 inches.
2. Mix sugar and butter in large bowl. Stir in egg until well blended. Add bananas, buttermilk and vanilla. Beat until smooth. Stir in flour, baking soda and salt just until moistened. Stir in nuts. Pour into pans.
3. Bake 8-inch loaf about 1 hour, 9-inch loaf about 1 1/4 hours, or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaves from pans; remove from pans and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

**Notes:**

No buttermilk on hand? In an emergency, you can mix 1 1/2 teaspoons lemon juice or white vinegar and enough milk to make 1/2 cup. Or substitute 1/2 cup plain yogurt.