

# “Bisquick” Banana Nut Bread



## Ingredients

2 large very ripe mashed bananas (about 1  $\frac{1}{3}$  cups)  
 $\frac{2}{3}$  – 1 cup sugar  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{3}$  cup - 3 tablespoons oil  
 $\frac{1}{2}$  tsp vanilla  
3 eggs  
2  $\frac{1}{3}$  – 2  $\frac{2}{3}$  cups Bisquick mix  
 $\frac{1}{2}$  cup chopped nuts

## Directions

1. Heat oven to 350°F. Grease bottom of 9x5x3-inch loaf pan.
2. Stir bananas, sugar, milk, oil, vanilla and eggs in large bowl. Stir in Bisquick mix and nuts. Pour into pan.
3. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean; cool 10 minutes. Loosen sides of loaf from pan; remove from pan and place top side up on wire rack. Cool completely, about 2 hours, before slicing.
4. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.