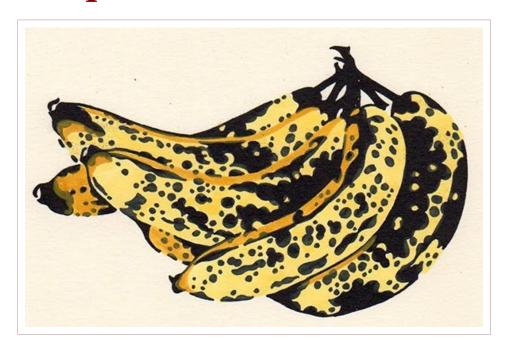
## "Bisquick" Banana Nut Bread



## **Ingredients**

2 large very ripe mashed bananas (about 1 1/3 cups)

 $^{2}/_{3} - 1$  cup sugar

1/4 cup milk

⅓ cup - 3 tablespoons oil

½ tsp vanilla

3 eggs

2  $\frac{1}{3}$  – 2  $\frac{2}{3}$  cups Bisquick mix

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.