



# Brown Sugar Pecan Banana Bread

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## **Description:**

Brown Sugar Pecan Banana Bread is a delicious and moist bread made with ripe bananas, brown sugar, and crunchy pecans. It's a perfect treat for breakfast or as an afternoon snack.

## **Ingredients:**

- 1 ½ cups mashed bananas (about 34 ripe bananas)
- ½ cup unsalted butter, melted
- ¾ cup brown sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 ½ cups allpurpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup chopped pecans

## **Instructions:**

1. Preheat the oven to 350°F (175°C) and grease a 9x5-inch loaf pan.
  2. In a large mixing bowl, combine the mashed bananas, melted butter, brown sugar, beaten egg, and vanilla extract. Mix well until all the ingredients are fully incorporated.
  3. In a separate bowl, whisk together the all-purpose flour, baking soda, and salt. Gradually add the dry mixture to the wet ingredients, stirring until just combined. Do not overmix.
  4. Gently fold in the chopped pecans, making sure they are evenly distributed throughout the batter.
  5. Pour the batter into the prepared loaf pan and smooth the top with a spatula.
  6. Bake in the preheated oven for 55-60 minutes, or until a toothpick inserted into the center of the bread comes out clean.
  7. Once baked, remove the pan from the oven and let the bread cool for about 10 minutes. Then, transfer the bread to a wire rack to cool completely before slicing and serving.
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