

Bisquick Banana Nut Bread

Prep Time: 15 minutes

Total Time: 85 minutes

Servings: 16

Ingredients

- 2 cups Bisquick
- 1 cup sugar
- 8 oz package cream cheese
- 3 medium bananas, mashed
- 2 eggs
- 1/2 cup chopped pecans
- 1/2 tsp vanilla



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Directions

Preheat oven to 350°.

Grease and lightly flour a 9x5 inch loaf pan.

In a medium bowl, beat together sugar and cream cheese.

Add bananas, eggs, and vanilla. Beat until well combined.

Gently stir in Bisquick and pecans until just moist.

Pour into the prepared pan.

Bake for 60 minutes, or until passing the toothpick test.

Let sit for 10 minutes in the pan.

Remove from pan, place bread on cooling rack.

Allow to cool completely.

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