Eggless Banana Pecan Bread Recipe (No butter)



This is the best and favourite banana bread recipe. This easy to make banana pecan bread are moist, soft and super delicious in taste..I really love this recipe and I have tried so many times. Everytime it comes out good and tasty. I saw this recipe in king arthur whole wheat flour bag. My love to

baking started right after that. Whenever I bake banana nut bread, you dont believe the whole house smells so aromatic. If you have lot of spotted banana sitting on your countertop or table, dont waste it ,try this banana walnut bread recipe without butter and eggs at home and enjoy with your family.

How to make Eggless Banana Pecan Bread Recipe

Ingredients for Eggless Banana Pecan Bread Recipe

Preparation Time : 20 mins Cooking Time : 1hr Serves : 1 loaf

• 2.5 Ripe Bananas, (large)
• 1/4 Cup of Canola Oil or any cooking oil
• 1.5 Tbsp of Milk
• 1/2 Tsp of Vanilla Extract
• 1/2 Cup of Whole Wheat Flour
• 1/2 Cup of Unbleached All Purpose Flour (Maida)
• 1/2 Tsp of Baking Soda
• 1/4 Tsp of Baking Powder
• 1/4 Tsp of Salt
• 1/4 Cup + 1 Tbsp of Chopped Pecans
• 3 Tbsp of Sugar
• 1 Tbsp of Honey
• 1/2 Tsp of Cinnamon Powder



Method for Eggless Banana Pecan Bread Recipe

• Preheat the oven to 350º F. Lightly grease the loaf pan with oil.
• Take a bowl, mash the banana with your fingers, add oil, sugar, honey, milk and vanilla, stir well with beater to combine.
• To the same bowl, add both the flours, baking soda, cinnamon powder, baking powder, salt and chopped pecans. Combine well using fork. Scrap the bottom and sides of the bowl to thoroughly combine all the ingredients.
• Pour the prepared batter to the pan.
• Bake the bread for 50 – 60 mins until tooth prick inserted into the bread comes out clean.
• Remove the bread from the oven. Cool it for 10 mins and then turn out of the pan to the rack to cool completely.

Tips

• If the bread appears browning, cover it with aluminium foil for the final 15 mins of baking.
• Adjust the amount of sugar as per to your taste.
• You can use any nuts of your choice like walnuts or almonds.
• you can mash banana either with your hand or use blender.



Tags: Eggless Banana Pecan Bread Recipe, eggless bread recipe, eggless baking, eggless banana bread, banana nut bread, banana walnut bread recipe, banana pecan bread recipe, how to make Eggless Banana Pecan Bread Recipe, prepare Eggless Banana Bread Recipe at home, banana bread without eggs,banana bread without butter, banana bread with honey, bread recipe.