

Eggless Banana Pecan Bread Recipe (No butter)



Eggless Banana Pecan Bread

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 350° 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](#).

Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe

**EGGLESS ROSE
CORNFLAKES COOKIES**



**Eggless No butter Cornflakes
cookies recipe / No Butter**

Cookies – Valentine's Day Special

While browsing through this [site](#), I got hooked to this crunchy and easy eggless cornflakes cookies. Immediately tried them yesterday for snack. I prepared this eggless cookies with kellogg cornflakes, really they are quite simple to prepare, it will be ready in 30 mins. These butterless cookies are so yummy, delicious and crunchy, also I really love the flavor of rose petals and coconut oil which absolutely a delight to the senses.

To make this eggless rose cornflakes cookies, you need cornflakes, dried rose petals, sugar, maida, baking powder, coconut oil, vanilla essence and almonds. Kids will love this cookies for sure since I used coconut oil instead of butter, so I can also say this cookies are for vegan. I got 20 beautiful cookies with this quantity of ingredients

This heart-shaped no butter cookies can also be packed and sent to your loved one on valentine's day. For now, let's take a look at the simple eggless rose cornflakes cookies, I made for my husband.

Check my [Eggless Baking Recipes](#).

Ingredients for Eggless Rose Cornflakes Cookies

Preparation Time : 15 mins Cooking Time : 20 mins Serves : 20 Cookies

- 1 Cup + 1/2 Cup of Cornflakes
- 1 Cup of All Purpose Flour (maida)
 - 1/2 Cup of Coconut Oil
 - 1.5 Tsp of Dried Rose Petals
- 7 Tbsp of Sugar (brown or white)
 - 1/2 Tsp of Vanilla Essence
 - 1/4 Tsp of Baking Powder
 - 1/8 Tsp of Salt
 - 20 Almonds, Sliced

Method for Eggless Rose Cornflakes Cookies

- Grind the cornflakes coarsely (both 1 cup + 1/2 Cup separately) in a dry spice grinder or mixie.



- In a bowl, add coconut oil, rose petals, vanilla essence and sugar. Beat well with a whisk. Now add maida (APF), crushed cornflakes and baking powder. Mix gently to form a dough. If your dough is dry and too crumbly. Add 1 tbsp of water and knead well. Cover the bowl with a lid and refrigerate the dough for 1 hr.



- Then take out the dough, add 1 tbsp of water and knead again. Divide the dough into 2 equal halves. Roll one half into a long log. Cut the log into small and equal pieces.
 - To the other half of the dough, roll it with a rolling pin. Use cookie cutter and make cookies into desired shapes. I used heart shape and star shaped cookie cutter.
 - Preheat the oven to 350 ° F or 177° C.
- Meanwhile roll them into balls and flatten them with palms. Dip it in 1/2 cup cornflakes mixture so that it is evenly coated on all sides of the cookies. Gently press almond slices into the top of each one. Arrange the cookies in a butter paper or slipat or baking tray, greased with oil like I did.



- Keep the tray in middle rack of the oven and bake the cookies for 12- 15 mins. When they are done, remove the cookies from the oven and cool on a wire rack. They will be soft when they come out of the oven, but will firm up after they cool.

Tips

- If the crushed cornflakes don't stick to the cookie dough, take 2 drops of water in your fingertips, and coat the cookie dough ball with water.
 - Original recipe calls for 1/2 cup of butter instead I used coconut oil.
 - If you don't have rose petals, just leave it.
 - You can add rose essence or almond extract in place of vanilla extract.
 - If you over bake the cookies, they will get crunchy but taste the same.
- Cooking time will vary depending on the oven. So keep an eye on the oven after 12 mins.
- You can even add the cornflakes, place it in a ziplock bag, and roll a rolling pin over it to crush the cornflakes well. You can use this crushed cornflakes to coat the cookies.



EGGLESS CORNFLAKES COOKIES

Tags: rose

cookies, rose cornflakes cookies recipe, cornflakes cookies recipe, eggless rose cornflakes cookies recipe, eggless cornflakes cookies, eggless cookies, eggless baking, no butter cookies recipe, no butter cornflakes cookies, valentine's day cookies recipe, valentine's day treat recipe, valentine's day baking, cookies recipe, heartshaped cookies valentine's special.

Jalapeno Cheddar Cornbread Recipe Without Eggs



I never tasted corn bread before and this is my first time, I tried and tasted this corn bread. It came out so good, moist and delicious. My husband who loves Mexican food and has tasted corn bread before, so after he tasted my corn bread and

said that " this was the best corn bread I have tasted". I was very happy and I was in cloud nine 🥰 🥰 This easy homemade corn bread recipe is without eggs and butter. To make this corn bread more flavorful and spicy, I added jalapenos and cheddar cheese to the batter. Jalapenos adds a extra zing to the bread. This dish can be made in a jiffy, it just takes 30 minutes to finish. You can serve this bread for breakfast or lunch or dinner with soups or spicy dishes like vegetarian bean chilli. I will be posting my bean chilli recipe in my next post.

Ingredients

- 1.5 Cups of Milk
- 1.5 Tbsp of Distilled White Vinegar or Apple Cider Vinegar
- 1 Cup of Cornmeal , I used corn flour
- 1 Cup of All Purpose Flour
- 3 Tbsp of White Sugar
- 1/2 Tsp of Salt
- 1 Tsp of Baking Powder
- 1 Tsp of Baking Soda
- 2 Tbsp of Canola Oil
- 2 Jalapeno's, Chopped
- 3 Tbsp of Cheddar Cheese



Method

- Preheat the oven to 425 degree F. Lightly oil a 9 *9 inch baking dish.
- In a small bowl, combine the milk and vinegar, and set aside.
- Mix the corn flour, all purpose flour, sugar, salt, oil, baking powder and baking soda in a large bowl. Finally add the milk and vinegar mixture. Stir well with a whisk.
- Pour the batter evenly in the prepared baking dish.
- Bake until the top is golden brown, 25-30 minutes.
- Hot jalapeno corn bread is ready to serve with bean

chilli

Tips

- You can serve it for breakfast with soups or spicy dish like chilli.
- The recipe calls for cornmeal, but I used corn flour.
- Both are ground corn. Difference is cornflour is usually ground to a fine texture than cornmeal.
- Add frozen corns to the batter, for crunchiness.
- If you don't get jalapenos in your place, replace it with any chilly.
- If you don't want jalapeno and cheese, just skip it and make a plain corn bread.
- If you want vegan version, just replace milk with non diary milk such as soy or almond milk.

Health Benefits of Corn

- Good source of dietary fiber.
- Fiber in corn helps to reduce blood cholesterol and reduces the risk of cardiovascular disease.
- Rich source of vitamin folate helps in support of cardiovascular problems.
- Controls diabetes and hypertension.
- Prevents anemia.
- Good for eyes and skin.



Tags : [cornbread](#), [cornbread recipe](#), [how to make cornbread](#), [cornbreadrecipe without eggs](#), [jalapeno cheddar cornbread recipe](#), [jalapenocornbread](#), [thanksgivingrecipe](#), [americanrecipe](#), [baking](#), [breadrecipe without eggs and butter](#).