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.

Easy Mysore Bonda Recipe / Ulundu Bonda



Mysore bonda or ulundu bonda is a deep fried evening snack from mysore, made with urad dal, rice flour and spices. This

easy mysore bonda recipe is very famous in south India. You can make mysore bonda recipe with maida, that has different taste and not healthy too. So I made authentic mysore bonda with urad dal. This mysore bonda are easy to make, very cripsy on outside and soft on inside, the coconut bits in between adds a little crunch, aroma of spices and colour of bonda makes appetizing. Serve this mysore bonda as an evening tea time snack along with cup of tea or coconut chutney. Try this easy mysore bonda recipe at home and enjoy.

How to make mysore bonda recipe at home

Ingredients for Easy mysore bonda recipe

Preparation Time : 1.5 hrs (soaking) Cooking Time: 30 mins

Serves: 16

• 1/2 Cup of Urad Dal
• 2 Tsp of Toor Dal
• 2 Tsp of Rice Flour
• 1 Tbsp of Coconut Bits
• 1/2 Inch of Ginger
• 2 Green Chilies
• 1/4 Tsp of Asafoetida
• 2 Tsp of Black Pepper, Grind it coarsely
• 1 Tbsp of Coriander Leaves and Curry leaves
• Salt to taste
• Oil to deep fry

Method for Easy Mysore Bonda Recipe

• Soak both urad dal and toor dal in water for 1.5 hrs. After that wash the dals in running water and grind it in a grinder by adding required water until the batter turns smooth and fluffy. Transfer it to a bowl.

• Chop the green chilies, coriander leaves, curry leaves and ginger finely.

• To the batter, add chopped green chilies, ginger, rice flour, coconut bits, asafoetida, black pepper, coriander leaves, curry leaves and salt. Mix well with hand.

• Heat oil in a pan, keep a small bowl of water to wet your hands. Wet your hands and take a small batter and shape it into a ball and gently drop it into the oil (use your thumb to gently drop the batter into the oil.

• Fry both the sides until it turns golden brown. Fry it in a medium flame and make sure inside gets cooked.

• Drain it in a paper towel and enjoy with a cup of tea.

Tips

• Use less water while grinding the batter. If you add more water, bonda will absorbs more oil.

• If your batter is runny, keep it in fridge for sometime and cook later.

• Always fry the bonda in medium high flame. If you cook it in high, inside wont get cooked. If it is too low, bonda absorbs oil


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Ulundu Bonda

Tags: mysore bonda, mysore bonda recipe, easy mysore bonda recipe, how to make mysore bonda at home, prepare mysore bonda, ulundu bonda, ulundu bonda recipe, bonda recipes, south indian snacks, easy evening snack recipe, no-onion-no-garlic-snack

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Grilled Granny Smith and Swiss Cheese Sandwich



I love to eat grilled cheese sandwich recipe for breakfast. Grilled granny smith and swiss cheese sandwich drizzled with honey is a comfort breakfast food in which the tangyness of the green apple that complements with sweet blueberry preserve or honey and with a backdrop of creamy swiss cheese marks a savory and sweet taste. This granny cheese sandwich is one of our family favourites and I got this recipe from my husband.

Granny sandwich tastes so delicious particulary with whole wheat bread. Here I used granny smith (green apple) for sandwich, you can also use any variety of apple. You can have the sandwich for breakfast or lunch or as evening snack. Here comes the recipe for Grilled Granny Smith and Swiss Cheese Sandwich

Check out my other sandwich recipes

1. Grilled cheddar cheese sandwich
2. Caramelized onion cheese sandwich
3. Grilled Guacamole sandwich
4. Almond butter jelly sandwich
5. Mushroom, tomato and cucumber sandwich

How to make Grilled Granny Smith and Swiss Cheese Sandwich

Ingredients for Grilled Granny Smith and Swiss Cheese Sandwich

Preparation Time : 5 Mins Cooking Time: 10 mins Serves: 1

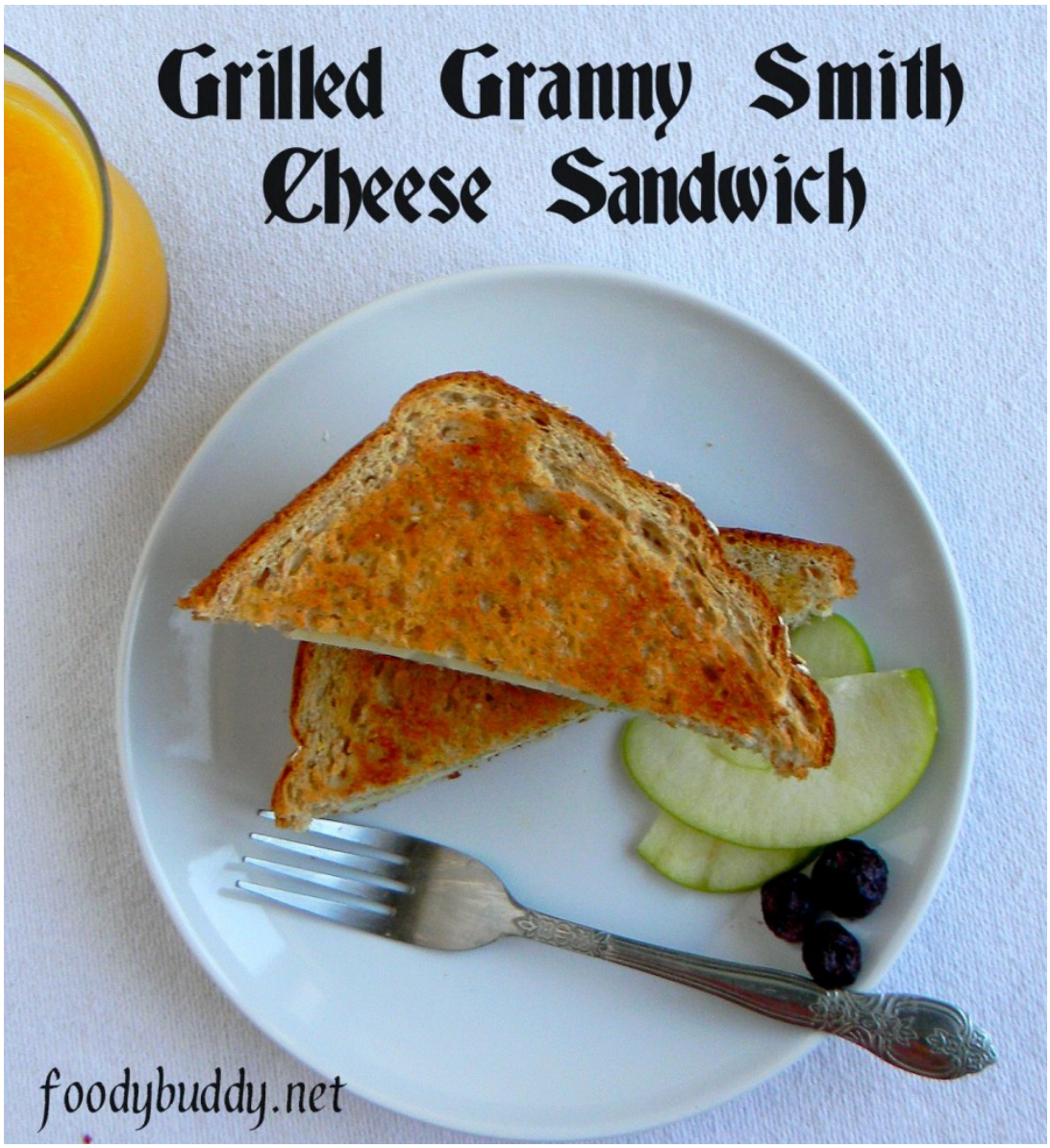
- 2 Slices of Bread
- 1/2 of 1 Granny Smith Apple, Sliced
- 1 Slice of Swiss Cheese
- 2 Tsp of Honey
- 2 Tsp of Blueberry Jam (optional)
- 1 Tbsp of Butter
- Dash of Salt and Pepper

Method for Grilled Granny Smith and Swiss Cheese Sandwich

- Brush one side of each slices of bread with butter and toast the bread in bread toaster.
- Lightly spread the other side of one bread with honey. Spread the other side of second bread with blueberry jam.
- Place the sliced apple evenly over the top of honey. Keep the swiss cheese over the apple then sprinkle some salt and pepper.Finally top with the remaining slice of bread, butter side up. Diagonally slice the bread and serve.
- Yummy grilled granny smith swiss cheese sandwich is ready to go.

Tips

- If you are weight consicious, use olive oil or earth balance for vegan instead of butter.
- If don’t get granny smith, use jonathan apple.
- You can skip blueberry jam, if you dont like. Recipe calls for honey but I customized the recipe and used jam.
- I recommend you to use whole wheat bread.



tags: granny smith swiss cheese sandwich, grilled granny smith swiss cheese sandwich, Grilled granny cheese sandwich recipe, grilled cheese sandwich, sandwich recipe, american breakfast sandwich.