

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 Vanilla Sponge Cake Using Yogurt / No Egg No Butter Recipe / Step by step Procedure](#)





Eggless vanilla sponge cake using yogurt / no egg no butter cake recipe is very easy to make cake for birthday parties. Last week was my friend's birthday, so I surprised her by baking this Eggless vanilla sponge cake. She was really amazed and happy to see the vanilla sponge cake. She tasted it and said it was "out of the world". This recipe is originally by Nita Mehta and has been blogged by many bloggers. I really love this cake recipe as it was egg free and no butter added. Also it turned super soft and moist. Try this egg less cake recipe and let me know your feedback.

Ingredients

1.5 Cups of Maida/ All Purpose Flour
1 Cup of Thick Yogurt or Curd
1 Cup of Sugar
1/2 Tsp of Baking Soda
1 and 1/4 Tsp of Baking Powder
1/2 Cup of Cooking Oil
1 and 1/2 Tsp of Vanilla Essence
1 Tbsp of Milk for brushing the top.

Method

- In a bowl, add sugar and curd/yogurt, wait until all sugar completely dissolves. Now add baking powder, baking soda to the sugar-curd mixture and stir well.



- Keep it aside for 3 – 5 mins and you can able to see the bubbles appears at the top. Now add the vanilla essence, cooking oil and stir well.
- Add maida/ All Purpose Flour, slowly to the sugar – yogurt mixture. Beat well with a whisk or forks until it turns thick and creamy as you see in the pic.



- **Preheat oven to 350 degree F. Meanwhile grease the pan with oil and all purpose flour and pour the batter to the baking pan. I used 8" * 8" square pan.**



- **Bake it in preheated oven for 30-35 mins.**



- Check it by inserting fork or tooth prick in the center of the cake, if it comes out clean, then your cake is ready. Just brush the top of the cake with 1 tbsp of milk, 10mins before the ending time to get a nice polishing glaze.
- Allow the cake to cool down for 10mins, then carefully take it out from the pan and enjoy !!!!



Tips

- Don't keep the batter to sit for long time after mixing, as baking soda reacts faster and makes your cake harder.
- Always use curd at room temperature and curd should be

thick.

- If your cake turns browning too much on the top, just cover it with aluminium coil and bake it for another 5 mins, it comes out good.
- You can refrigerate the cake and keep it for 2-3 days.
- You can also add nuts to the batter, for extra richness and crunchy taste.

Health benefits of Vanilla

- Vanilla extract contains small amounts of B-complex groups of vitamins such as niacin, pantothenic acid, thiamin, riboflavin and vitamin B-6.
- Reduces anxiety and stress
- Vanilla extract has been used to help calm patients with queasy stomachs.



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