

Banana Bread (Revised to be Low Sugar)

2 ½ cups unbleached flour
2 tsp. baking soda
1 tsp. salt
4 large eggs, room temperature
1 tsp Mexican Vanilla
2 sticks butter, room temperature
1 cup Brown Sugar Splenda*
1 cup Splenda or Stevia*
6 VERY ripe bananas
1 cup chopped pecans, toasted

Preheat the oven to 350. Sift the flour and salt into a medium bowl and set aside. Whisk the eggs and vanilla in a liquid measuring cup and set aside.

Cream the butter and sweeteners in a bowl with a mixer until light and fluffy. Gradually pour in the egg mixture into this while mixing. Add the bananas that have been mashed. (The mixture will appear to be curdled, so don't worry.

With a spatula, stir in the flour mixture just until incorporated. Fold in the pecans and transfer the batter to prepared loaf pans. Bake for about 55 minutes or until a toothpick comes out clean. Cool the bread loaves (2) on a rack for about 5 minutes. Turn the bread out of the pan gently and allow to cool on a rack. Wrap in plastic wrap. This bread freezes well if also wrapped in foil.

*To make regular Banana Bread, substitute white and brown sugars.

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