

# Mom's Carrot Banana Bread

<https://www.allrecipes.com/recipe/240750/moms-carrot-banana-bread/>

I borrowed this recipe from my mom, and I have given away mini-breads for Christmas for several years. Everyone loves it!

Prep Time: 15 mins

Cook Time: 50 mins

Total Time: 1 hr. 5 mins

Servings: 12

Yield: 2 loaves

## Ingredients

Original recipe yields 12 servings

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 cup brown sugar
- ½ cup butter, softened
- 3 bananas, mashed
- 1 cup grated carrots
- 1 cup walnuts



## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease two 4x8-inch loaf pans.
2. Combine flour, baking soda, baking powder, cinnamon, and salt together in a bowl. Beat brown sugar and butter together in a separate bowl using an electric mixer until smooth and creamy. Stir flour mixture, alternating with bananas, into creamed butter mixture just until batter is mixed; fold in carrots and walnuts. Pour into the prepared loaf pans.
3. Bake in the preheated oven until a toothpick inserted in the center of a loaf comes out clean, 50 to 60 minutes.

## Nutrition Facts (per serving)

298 Calories

13g Fat

43g Carbohydrates

4g Protein

## Ideas – You Can Add

- Nutmeg, Vanilla
- Chocolate Chips
- Raisins
- Change the Walnuts to a different Nut – Pecans, Almonds