

# Betty's Banana Nut Bread with Lemon Sugar Glaze Recipe



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In this video, Betty demonstrates a viewer request, Betty's Banana Nut Bread with Lemon Sugar Glaze. It's great as a sweet treat for breakfast, but elegant enough for a dessert at dinnertime!

## Ingredients:

1/2 cup peanut oil (You may use olive oil, corn oil, Wesson oil, etc.)  
1 cup sugar  
2 well beaten eggs  
3 ripe bananas, mashed  
3 tablespoons milk  
1/2 teaspoon vanilla extract  
2 cups self-rising flour  
1/2 cup chopped pecans  
cooking oil spray

Blend 1/2 cup oil and 1 cup sugar together. Add 2 well-beaten eggs and 3 mashed ripe bananas. Beat well. Add 3 tablespoons milk and 1/2 teaspoon vanilla. Stir. Add 2 cups self-rising flour, and blend until completely combined. Stir in 1/2 cup chopped pecans. Pour mixture into a 9-inch by 5-inch loaf pan that has been sprayed with cooking oil. Bake for about 45 minutes in an oven that has been preheated to 350 degrees. The banana bread will be done when a toothpick inserted into the middle of the bread comes out clean. Cool to room temperature, remove from loaf pan, and place on a serving plate. Top with icing or glaze, if desired. I used a Lemon Sugar Glaze, which is below:

## Lemon Sugar Glaze:

1 cup confectioner's sugar  
<br />1 tablespoon lemon juice (You may use fresh or bottled lemon juice.)

Mix the confectioner's sugar and lemon juice together in a small bowl. If it seems too thick to spread on the banana bread, add more lemon juice. If it seems thin, add more confectioner's sugar. Glaze the banana bread by spreading the glaze over the top and letting it spill over the edges. It's terrific!!!