

# Betty's Bundt-Style Banana Bread--Recipe from Lynn



Uploaded on 12 Aug 2010

In this video, Betty demonstrates how to make Bundt-Style Banana Bread. It is a luscious treat that is baked in a Bundt cake pan. This recipe came from my good friend, Lynn, who has wonderful, tasty, and gorgeous recipes!

## Ingredients:

- 3 ripe bananas, mashed
- ½ cup vegetable oil
- 2 eggs, well-beaten
- Splash of vanilla
- 2 cups sugar (I reduced this to 1 ½ cups.)
- 2 cups self-rising flour
- 1 cup chopped nuts, optional (I omitted the nuts.)
- cooking oil spray

In a large mixing bowl, combine 3 mashed ripe bananas, ½ cup vegetable oil, 2 well-beaten eggs, and a splash of vanilla. Add 1 ½ to 2 cups of sugar, 2 cups of self-rising flour, and 1 cup chopped nuts, if desired. Use a strong spoon, and mix all together really well. Pour into a Bundt pan that has been sprayed with cooking oil spray. Bake at 350 degrees to 45 minutes to 1 hour. This Bundt-Style Banana Bread has a really crispy and delicious crust. This makes a terrific afternoon treat with coffee or will make a quick breakfast when you're on the go. It is a great snack anytime! Thanks for another great recipe, Lynn! --Betty