

Banana Date-Walnut Bread

Recipe Courtesy of My Friend Gail Berger

- 2 cups all purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/8 teaspoon fresh grated nutmeg (if you don't have it, you can use powdered)
- 4 ripe bananas
- 1 cup granulated sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, melted and cooled
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 1/2 cup chopped pecans or walnuts
- 6 dates chopped (tossed in 1 teaspoon of flour to keep them separated)

Directions

1. Preheat your oven to 350 degrees F, and grease a 9 x 5 inch loaf pan with melted butter.
2. In a large bowl, sift all the dry ingredients together and set aside.
3. Cut up the bananas in chunks and place in a large bowl and mash them with a spoon.
Take the banana mixture and place it into the bowl of an electric mixer fitted with the paddle attachment, and add the sugar. Beat the mixture on medium-high speed until it's light and fluffy. Add the butter, eggs and vanilla extract and beat on medium, just until incorporated. Scape down the sides of the bowl as needed.
4. Add the flour mixture and beat on medium-low speed just until ingredients are incorporated. Fold in the nuts and dates.
5. Pour the batter into the prepared loaf pan, and give it a good rap on the counter to get out any air bubbles.
6. Bake for about 1 hour and 15 minutes or until tester inserted in the middle comes out clean.
7. Cool in pan for about a half-hour and then turn out to cool completely on a rack before slicing.