

## *Tammy's Banana Bread*

**1/2 CUP BUTTER OR MARGARINE (MELTED)**  
**2 EGGS**  
**1 TSP. VANILLA EXTRACT**  
**3 VERY RIPE BANANAS**  
**1 CUP SUGAR**  
**2 CUPS SELF-RISING FLOUR**  
**1 TSP. BAKING SODA**  
**1/2 TSP. SALT**  
**1/2 TSP. GROUND CINNAMON**  
**1/4 TSP. NUTMEG**  
**1 8 OZ. CAN CRUSHED PINEAPPLE (DRAINED)**  
**1/4 CUP BUTTERMILK**  
**2/3 CUP CHOPPED PECANS**

Mix the butter, eggs, bananas, and vanilla in a bowl. Add sugar, then add flour 1/2 cup at a time. Add baking soda, salt, cinnamon, nutmeg, pineapple, pecans, and buttermilk. Mix well. Pour into a greased and floured cake pan. (I prefer baking spray with Bundt pans) OR separate mix into 2 greased and floured loaf pans.

Bake at 325 degrees for 1 hour. Take out of the oven and cool for 10 minutes before flipping out onto a serving plate. Enjoy!

*“A great snack that the whole family will love!”*

*-Tammy*