



Oatmeal Banana Bread

 image not found or type unknown **SERVINGS**

4-6

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55-65 min

Spruce up your banana bread recipe with warm cinnamon spice, toasted pecans, and very ripe bananas. Oatmeal Banana Bread is moist and tender with a bit of crunch. This tasty bread recipe is wonderful with breakfast and brunch or makes a nice snack.

Ingredients

- 2 cups all-purpose flour
- 1 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 tsp baking powder
- 1 tbsp salt
- 1 tsp cinnamon
- 1/2 tsp baking soda
- 1 cup very ripe bananas, mashed (approx. 3 medium bananas)
- 1/2 cup butter, melted and cooled
- 1/2 cup milk
- 1 tsp pure vanilla extract
- 1 cup pecans, chopped and toasted
- 2 eggs

Cooking Instructions

1. Measure dry ingredients into a medium mixing bowl and whisk to incorporate.
2. Beat in wet ingredients until thoroughly mixed.
3. Fold in the pecans.
4. Pour into a 9x5 loaf pan and bake at 350°F for 55-65 minutes.
5. Test center with a toothpick to ensure it's cooked through.
6. If the top browns too quickly, cover with a foil tent for the remainder of the cooking time.

7. Cool before serving.