

Banana Bread

From Bakingbetter.com

6 oz. ($\frac{3}{4}$ cup) softened butter
8 oz. (1 block) softened cream cheese
2 cups white granulated sugar
2 eggs
2 teaspoons vanilla extract
3 cups all purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups (3-4 medium) mashed overripe bananas
1 cup coarsely chopped walnuts

Preheat oven to 325 degrees. Grease and flour 2-5x9" loaf pans.

In a mixing bowl beat butter and cream cheese until smooth. Add sugar and beat until light and fluffy. Add eggs and vanilla and beat until well combined.

In a separate bowl or in a sifter, place the flour, baking powder, baking soda, and salt. Mix to combine (or just turn the handle on the sifter). Add the flour mixture all at once to the butter/cream cheese mixture. Mix just to combine, there may be small lumps but that's OK. Add mashed bananas and nuts (if using) and stir gently to combine.

Divide batter evenly between the two loaf pans and place in the oven to bake for 45 minutes to an hour, or until a toothpick inserted comes out without batter clinging, a few moist crumbs are OK. Let cool in pans for 10 minutes, remove from pans to cool.