

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

Bubbie's BANANA WALNUT BREAD

Quick, Easy and Always Delicious!

A Family Favorite Made with Love!

INGREDIENTS

- 1 box Pillsbury Banana Nut Bread Mix (15.1 oz)
- 1 ripe banana (mashed)
- Extra walnuts (chopped)
- Nestlé's chocolate morsels (optional)



DIRECTIONS

1. Preheat oven to 350°F (175°C).
2. In a large bowl, combine the Pillsbury Banana Nut Bread Mix with the ingredients listed on the box (eggs, oil, and water).
3. Add 1 ripe banana, mashed, and mix until just combined.
4. Fold in extra chopped walnuts.
5. If desired, gently fold in Nestlé's chocolate morsels for a little extra sweetness.
6. Pour batter into a greased 9 x 5-inch loaf pan.
7. Bake according to the package directions, usually 55–65 minutes, or until a toothpick inserted in the center comes out clean.
8. Let cool in the pan for 10 minutes, then remove and cool completely on a wire rack.

BUBBIE'S TIPS:

- The riper the banana, the better the flavor!
- Add extra walnuts for a heartier, nuttier bread.
- Chocolate morsels make it extra special but are optional.
- You can also mix in a pinch of cinnamon for a warm, cozy flavor.
- This bread freezes beautifully — perfect for sharing or keeping on hand!

BUBBIE'S NOTE:

This Banana Walnut Bread is so easy to make and always a hit with family and friends. It's moist, flavorful, and perfect for breakfast, snacking, or gifting! Enjoy! ♥ *~Bubbie*

Simple Ingredients Big Smiles!

SIMPLE RECIPES | BOLD FLAVORS | MADE WITH LOVE | FAMILY FAVORITES

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