



[Easy Butter Pecan Banana Loaf](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 35 minutes

Total Time: 55 minutes

Easy Butter Pecan Banana Loaf Ingredients:

- 1 box Butter Pecan Cake Mix (15.25oz)
- 4 Bananas, small, very ripe
- 1 tsp Vanilla Extract
- 3 Eggs
- ½ - 1 cup Pecans (optional)

Easy Butter Pecan Banana Loaf Directions:

- Preheat oven to 350°.
- Grease and flour a loaf pan. Line the bottom with parchment paper. Set aside
- In a large mixing bowl, smash your very ripe bananas.
- Add the cake mix, vanilla extract and eggs. Mix well (use a stand or handheld mixer for ease).
- Add *optional* nuts by folding in my hand.
- Pour batter into your prepared loaf pan.
- Bake in a preheated 350° oven for approximately 35 – 40 minutes or until an inserted toothpick into the middle of the sweet bread comes out clean.
- Remove from oven and allow to rest for 5 minutes.
- Turn out loaf from the tin.
- Allow the Butter Pecan Banana Loaf to cool completely.

Makes 12 servings Easy Butter Pecan Banana Loaf