



Breads

Donna from Prescott makes killer bread - and this one is a classic!

Praline Banana Bread

- 1/3 c. granulated sugar
- 3T. water
- 2/3 c. pecans, whole or pieces
- 1/3 c. granulated sugar
- dash cinnamon
- 1 T. butter
- 1 1/2 c. flour
- 1/2 c. packed light brown sugar
- 1 t. baking powder
- 1/2 t. baking soda
- 1/2 t. salt
- 1 c. mashed ripe bananas (about 2 large)
- 2 large eggs, lightly beaten
- 1/3 c. butter, melted and cooled
- 2 T. milk
- 2 t. vanilla

To prepare praline: Lightly oil a baking sheet. In a small, heavy saucepan, stir together granulated sugar and water. Cook over medium heat, stirring constantly until sugar dissolves. Increase heat to high and bring mixture to a boil. Cook with out stirring until mixture turns amber and caramelizes. Immediately add pecans and stir to coat nuts with syrup. Immediately scrape mixture onto oiled baking sheet. Cool for 20 minutes or until hardened. Chop praline into large pieces. (Note: if praline mixture crystallizes, it's still okay to use.) Prepare sugar mixture by combining sugar and cinnamon, then mashing butter into sugar with a fork until all sugar is coated.

To prepare bread: Preheat oven to 350° F. Prepare loaf pan with butter and flour or spray with Pam. In a large bowl, stir together flour, brown sugar, baking powder, baking soda, and salt. In another bowl, stir together bananas, eggs, butter, milk, and vanilla until blended. Make a well in the flour mixture; add banana mixture and stir just to combine. Stir in praline. Scrape into prepared pan and smooth evenly. Top with sugar mixture. Bake for 55-65 minutes until done. Cool in pan on a rack for 10 minutes. Remove from pan and finish cooling on rack. Store at room temperature.