

Banana Cream Cheese Bread

written by The Recipe Exchange | September 22, 2014

Ingredients

8 oz pkg cream cheese, softened
1 cup sugar
1/4 cup margarine
1 cup mashed banana
2 eggs
2-1/4 cup flour
1-1/2 tsp baking powder
1/2 tsp soda
1 cup chopped nuts

Directions

Combine softened cream cheese, sugar and margarine, mixing until well blended. Blend in bananas and eggs. Add combined dry ingredients, mixing just until moistened. Fold in nuts. Pour into greased and floured 9 x 5 loaf pan. Bake at 350 F for 1 hour and 10 minutes. Cool 10 minutes before removing from pan.