

Pumpkin Banana Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

2 large ripe bananas
 $\frac{1}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup brown sugar
1 cup pumpkin puree
2 large eggs, beaten
 $\frac{1}{3}$ cup vegetable oil
1 teaspoon vanilla extract
2 cups all purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground cloves
Pinch of salt

Directions

Preheat the oven to 350F. Lightly grease a 9x5inch loaf pan with nonstick cooking spray. Set aside for now.

In a medium sized mixing bowl, mash the bananas then add granulated sugar, brown sugar, and pumpkin puree. Mix until all the ingredients are well incorporated.

Next, add vegetable oil, vanilla extract, and beaten eggs. Mix until incorporated.

In a separate mixing bowl, whisk together all purpose flour, baking soda, cinnamon, nutmeg, cloves, and salt until combined.

Pour the wet ingredients into the dry ingredients, and gently fold everything together until combined.

Pour the batter into the loaf pan. Bake the pumpkin banana bread for about 40-45 minutes. Remove the bread from the oven, and cover with aluminum foil. Bake for an additional 10 minutes or until the bread is done. Test to see if the bread is ready by inserting a toothpick through the center. If the toothpick comes out clean, the bread is ready.

Remove the bread from the oven and allow it to cool before cutting into the bread.

Serve the pumpkin banana bread warm.