

Mesquite Banana Bread

1 1/4 c white whole wheat flour
1/4 t baking soda
1/2 c mesquite flour
1/4 t salt
2 t baking powder

3 eggs
1/3 c unsalted butter, softened
2/3 c sugar
4 ripe bananas, mashed
1 t vanilla extract
1 c chopped walnuts

Preheat oven to 350°. Line muffin tins or mini loaf pans with paper liners or lightly grease. Mix flours, baking powder, baking soda & salt together and set aside. Using mixer on low, beat in butter. Add sugar and beat on med until creamy. Add eggs, one at a time. Beat in banana & vanilla. Slowly add flour mix & beat. Fold in nuts by hand. Fill pans 2/3 full. Bake 20-30 min until knife inserted in center comes out clean.