

Avocado-Banana Bread with Pecans

Ingredients

1 1/3 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon Baking powder
5 1/2 tablespoons butter, softened
2/3 cup sugar
2 eggs, slightly beaten
1/2 cup bananas, mashed
1/2 cup avocado, roughly diced
1/2 cup pecans chopped

Directions

1. Heat oven to 350, grease 6-cup loaf pan
2. Mix flour, salt, baking soda, baking powder
3. Beat together butter and sugar until fully combined
4. Slowly add flour mixture
5. Add eggs and mix until combined
6. Fold in bananas, avocados and pecans
7. Pour into loaf pan
8. Bake for 45-50 minutes or until toothpick inserted comes out clean
9. Let cool and enjoy!