

# Cinnamon Freud Banana Bread

*printed from veronicascornucopia.com*

- 3 1/2 cups all purpose flour
- 3 cups granulated sugar
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ground nutmeg
- 1 teaspoon cinnamon
- 1-2 cups mix-ins (nuts, chocolate chips, etc)
- 4 eggs, room temperature
- 1 cup vegetable oil
- 2/3 cup water
- 1 1/2 cups mashed bananas (about 3 bananas)

Preheat oven to 350°F. Grease 2 loaf pans and set aside.

In a large bowl combine flour, sugar, salt, baking soda, nutmeg, cinnamon, and any mix-ins you want to add. In a separate bowl, whisk eggs until blended, then add the remaining ingredients, beating until combined. Add approximately 1/4 cup dry ingredients into the wet. Mix until just combined. Repeat with remaining dry ingredients.

Spread into prepared loaf pans & bake for 55-70 minutes, until golden brown and a toothpick inserted in center comes out clean or with a few moist crumbs. Remove from pans and cool completely on wire racks.