Cinnamon Freud Banana Bread

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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.