

Stretch Pantry Banana Bread Recipe

Ingredients:

- 2–3 overripe bananas (mashed)
- 3 eggs
- $\frac{1}{4}$ cup oil or melted butter
- $\frac{1}{2}$ cup sugar or honey
- 2 cups flour (whole wheat or all-purpose)
- 1 tsp baking soda
- 2 tsp baking powder
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{8}$ tsp cloves
- $\frac{1}{8}$ tsp nutmeg
- $\frac{1}{4}$ cup milk (any kind) or water
- Optional: $\frac{1}{4}$ cup chopped pecans or almonds

Instructions:

1. Preheat the oven to 350°F. Grease a loaf pan.
2. Mix bananas, eggs, sugar, oil, vanilla, and milk.
3. In another bowl, mix dry ingredients and spices.
4. Combine wet and dry. Fold in nuts if used.
5. Pour into the pan and bake for 35–45 minutes. Cool and slice and enjoy.