



# Banana Love Bread

1 teaspoon vanilla  
1/3 cup nondairy milk  
1 3/4 cups flour  
1 1/2 cups vegan granulated sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 cup mashed bananas (2 to 3 bananas)  
1/2 cup vegetable oil  
2 to 3 egg equivalents (3 1/2 teaspoons Ener-G powder + 5 tablespoons water)  
1/2 cup pecans, optional

## Directions:

1. Preheat oven to 325 degrees F. Grease a 9x5" bread pan.
2. In a small bowl, mix together the egg replacer and water and set aside.
3. In a large bowl, mix together flour, vegan sugar, baking soda, and salt. In another bowl, mix together bananas, oil, nondairy milk, and vanilla.
4. Combine the banana mixture and flour mixture; stir well. Stir in the egg replacer and then stir in pecans. Pour into prepared bread pan. Bake for 1 hour and 15 minutes...although cooking usually takes longer. Test with a knife to the bottom center of the pan until it comes out clean.

Enjoy with someone you love ♥