

The Banana Cookbook

545 Recipes

Table Of Contents

Katrina's Banana Cake	1
Chocolate Covered Banana Pie	2
Kale and Banana Smoothie	3
Oatmeal Banana Raisin Coconut Cookies	4
Orange Banana Tapioca	5
Banana Custard Pudding	6
Sour Cream Banana Coffee Cake	7
Chocolate Banana Cream Pie	8
Banana Wheat Bread	9
Banana Brown Sugar Pancakes	10
Banana Orange Bars	11
Banana Oat Bread Pudding	12
Banana Split Snack Cake	13
Peanut Butter and Banana Smoothie	14
Blueberry and Banana Cream Cheese Pie	15
Chocolate Banana Muffins	16
Banana Berry Smoothie II	17
Fig and Banana Loaf	18
Banana Pudding Squares	19
Banana Nut Oatmeal	20
Banana Stuffed French Toast	21
Easy Banana Brownies	22
Banana Rice Pudding	23
Banana Rum Biscotti	24
Banana Banana Strawberry Smoothie	25
Cranberry Pumpkin Banana Bread	26
Janine's Best Banana Bread	27
Amazing Banana Sorbet	28
Banana Cream Pie with Chocolate Lining	29
Banana Layer Cake	30
No-Sugar-Added Blueberry and Banana Wheat Muffins	31
Banana Cake II	32
Banana Trifle	33
Lighter Banana Muffins	34
Blueberry Banana Salad	35

Table Of Contents

Banana Nut Coconut Cake	36
Banana Pudding Dessert	37
Banana Toffee Cream	38
Strawberry-Banana Gelatin Salad	39
Banana Split Oat Bran Pancakes	40
Banana Nut Frosting	41
Chocolate-Banana Enchiladas	42
Chocolate Banana Oatmeal Porridge	43
Banana Oatmeal Crumb Cake	44
Banana Raisin Cake	45
Homemade Banana Pudding Pie	46
Banana Cream Cheese Pie	47
Creamy Banana Bread	48
Sarah's Banana Bread Muffins	49
Choice Apple and Banana Muffins	50
Spicy Banana Curry	51
Banana Fudge Cake	52
Delicious Raisin Nut Banana Bread	53
Burrito Bananas Foster	54
Banana Cream Frosting	55
Banana Oatmeal Cookie	56
Banana Macaroon Trifle	57
Banana Blast I	58
Banana Slush Punch	59
Banana Cream Pie II	60
Banana Split Ice Cream Pie	61
Peanut Butter and Banana Frosting	62
Chocolate Banana Split Drizzle	63
Banana Boats	64
Banana Berry Smoothie III	65
Banana Prune Muffins	66
Banana Cheesecake with Caramel Sauce	67
Banana Maple Nut Bread	68
Whole Wheat Banana Strawberry Loaf	69
Frosted Banana Bars	70

Table Of Contents

Banana Coffee Cake	71
Aunt Mary's Banana-Chocolate Chip Bread	72
Banana Nut Pancakes	73
Banana Chip Muffins	74
Banana Pudding III	75
Banana-Toffee Muffin Tops	76
Banana Date Bars	77
Thai Fried Bananas	78
Easy Chocolate Banana Cake	79
Banana Nut Muffins	80
Orange Banana Nut Bread	81
Banana Cream Cheese Pie	82
Extra Simple BBQ Banana	83
Makeover Old-Fashioned Banana Cake	84
Banana Margaritas	85
Banana Bread Crumb Pudding	86
Spiced Banana Cake	87
Banana Cake VI	88
Strawberry Banana Crepes	89
Brazilian Bananas	90
Tangy Banana Salad	91
Sugarless Banana Walnut Cake	92
Maple Banana Fritter with Fruit Cocktail	93
Campfire Banana Splits	94
Banana Bread II	95
Banana Waffles	96
Banana Wheat Muffins	97
My Aunt's Banana Bread	98
Banana Bread VI	99
Banana Pie	100
Banana Anna	101
High Altitude Banana Chocolate Chip Cookies	102
A-Number-1 Banana Cake	103
Citrus Glazed Banana Squash	104
Banana Bread VIII	105

Table Of Contents

Brandied Bananas	106
Banana Split Pie	107
Banana Split Muffins	108
Butterscotch Banana Drops	109
Banana Fritters	110
Coconut Banana Bread	111
Wonderful Banana Cake	112
Mommy's Banana Suzy Q's	113
Honey Banana Muffins	114
Banana Smoothie II	115
Banana Colada	116
Irish Bananas	117
Banana Shake	118
Nanna's Banana Bread	119
Bangin' Banana Bread	120
Nutty Banana Bread	121
Banana Pecan Cake	122
Banana Apple Muffins	123
Banana Cranberry Bread	124
Don't Knock it Until You Try it Zucchini Chocolate Banana Nut	125
Simply Delicious Banana Crumb Bread	126
South Of The Sea Chicken and Bananas	127
Apple-Banana Oatmeal	128
Pear Banana Berry Bake	129
Banana Fruit Smoothie	130
Bananas 'N' Cream Bundt Cake	131
Banana Spring Rolls	132
Jo Jo's Favorite Banana Muffins	133
Bananasicles	134
Banana Bread IV	135
Banana Bars	136
Amish Friendship Banana Nut Bread	137
Banana Cupcakes	138
We Be Jammin' Jamaican Banana Bread	139
Chocolate Banana Shake	140

Table Of Contents

Delicious Sweet and Buttery Bananas	141
Chunky Banana Nut Chip Ice Cream	142
Lower Fat Banana Bread I	143
Banana Nut Bread III	144
Banana Nut Bread II	145
Banana Walnut Ice Cream	146
Banana Cake IX	147
Banana Tea Slice	148
Cocoa Banana Bars	149
Banana Pudding Dessert	150
Whole Wheat Chocolate Banana Bread	151
Banana Fritters III	152
Whole Wheat Banana Nut Bread	153
Mango-Banana Smoothie	154
Frozen Banana Margaritas	155
Yummy Banana Fizzy	156
Kentucky Banana Pudding	157
Banana Split Shakes	158
Banana Cream Pie III	159
Bananas About Homemade Yogurt!	160
Bananas Foster I	161
Banana and Strawberry Smoothie	162
Country Banana Bread	163
Layered Banana Dessert	164
Banana-Chip Oat Muffins	165
Banana Split Bars	166
Grilled Peanut Butter and Banana Sandwich	167
Peanut Butter and Banana French Toast	168
Karen's Baked Banana Stuffed French Toast	169
Strawberry-Peach or Banana-Peach Daiquiri	170
Extra Special Banana Pudding	171
Bob's Stuffed Banana Peppers	172
Carrot Banana Bread	173
Banana Nut Muesli	174
Banana Ice Cream	175

Table Of Contents

Banana Pancakes I	176
Banana Oat and Bran Cookies	177
Merrick's PBJ n' Banana Burritos	178
Banana Pancakes II	179
Banana Pudding IV	180
Banana Orange Swirly Goodness	181
Banana-Berry Nut Bread	182
Chocolate Banana Cream Cake	183
Banana Cake IV	184
Banana Upside-Down Cake	185
Chocolate Chip Banana Bread I	186
Banana Crunch Cake	187
Peanut Butter and Banana Dog Biscuits	188
Banana Kiwi Strawberry Tart	189
Banana and Vanilla Cupcakes with Buttercream Frosting	190
Whole Wheat, Oatmeal, and Banana Pancakes	191
Banana Cake VIII	192
Oatmeal Banana Cinnamon Bread	193
Chunky Banana Chip Ice Cream	194
Bananas Foster Chimichangas	195
Chocolate Banana Pie	196
BBQ Feta and Hot Banana Pepper Turkey Burgers	197
Maple Syrup and Banana Sauce	198
Thai Steamed Banana Cake	199
Banana Spice Cookies	200
Banana Bread with Oat-Streusel Topping	201
Yummy Mango-Banana Milkshake	202
Sauteed Bananas	203
Banana Bran Muffins	204
Thai Banana Salsa with King Prawns	205
Molasses Banana Bread	206
Pineapple and Banana Smoothie	207
Banana Nut Bread I	208
Blueberry Banana Pie	209
Bananas Foster Monkey Bread	210

Table Of Contents

Banana Cream Pie I	211
Mocha Chocolate Chip Banana Muffins	212
Whole Grain Healthy Banana Bread	213
Chocolate-Banana Tofu Pudding	214
Banana Split Cake V	215
Lower Fat Banana Nut Bread	216
Sweet Banana Bread	217
Strawberry Banana Protein Smoothie	218
Banana Nut Quesadilla Wedges	219
Jif® Peanut Butter Banana Bread	220
Sweetened Bananas in Coconut Milk	221
Peanut Banana Muffins	222
Banana Bread French Toast	223
Dietetic Banana Nut Muffins	224
Blueberry, Banana, and Peanut Butter Smoothie	225
Banana Dogs	226
No-Bake Mile-High Banana Split Pie	227
Microwave Tofu Banana Bread	228
Banana Split Cake	229
Banana Ice Cream Shake	230
Banana Caramel Fluff	231
Banana Cranberry Muffins	232
Oz's Banana-Nut and Raisin Bread for ABM	233
Chocolate Chip Banana Muffins	234
Banana Pudding V	235
Raspberry Banana Bread	236
Banana Split Pudding	237
Banana Split Cake VI	238
Banana Bread VII	239
Old-Fashioned Banana Cake	240
Bananas Foster Belgian Waffles	241
Caramel Banana Cake Roll	242
Fried Banana Dessert	243
Banana Split Salad	244
Emily's Famous Banana Oat Muffins	245

Table Of Contents

Chocolate-Banana Shake	246
Banana Butter Icing	247
Favorite Banana Blueberry Quick Bread	248
Strawberry Banana Pie	249
Gritty Banana Mango Corn Muffins	250
Chocolate Banana Bread	251
Mimi's Giant Whole-Wheat Banana-Strawberry Muffins	252
Brazilian Whole Banana Pie	253
Strawberry Banana Blend	254
Banana Cream Pie with Caramel Drizzle	255
Banana Butterscotch Bread	256
Banana Streusel Muffins	257
Oatmeal Banana Nut Bread	258
Healthy Banana Cookies	259
Banana Custard Scrunch	260
Vanilla-Banana Smoothie	261
Chocolate Banana Cream Pie	262
Bananas Foster II	263
Banana Empanadas	264
Banana Chip Cookies	265
Green Banana Fries	266
Banana Split Cake II	267
Banana Pudding Crunch	268
Banana Upside-Down Cake	269
Banana Bread V	270
Banana Muffins with a Crunch	271
Hawaiian Banana Nut Bread	272
Warm Tropical Banana Ice Cream Topping	273
Banana-Cream Cheesecake	274
Strawberry-Banana-Peanut Butter Smoothie	275
Jumbo Banana Cookies	276
Joy's Green Banana Salad	277
Banana Nut Bread Baked in a Jar	278
Hawaiian Baked Bananas	279
Banana Pancakes with Berries	280

Table Of Contents

Chocolate Banana Crepes	281
Banana Date Flaxseed Bread	282
Banana Frittata	283
Banana-Berry Brownie Pizza	284
Banana Oatmeal Bread	285
Banana Caramel Pie II	286
Banana Oatmeal Cookies I	287
Bananas Foster over Puff Pastry	288
Classic Banana Bread	289
Banana Chip Muffins I	290
Vanilla Banana French Toast	291
The Best Banana Pudding	292
Bananas Foster Ice Cream	293
Liz's Banana Bars	294
Banana Fritters	295
Banana Oatmeal Cookies III	296
Chocolate-Cherry-Banana Breakfast Smoothie	297
Janet's Rich Banana Bread	298
Banana-Date Muffins	299
Uncooked Banana Pudding	300
Banana Chai Bread	301
Brown Sugar Banana Bread	302
Banana Loaf	303
Bananas in Caramel Sauce	304
Aunt Betty's Banana Pudding	305
Banana Fruit Mini Loaves	306
Banana Mallow Pie	307
Sweet Cottage Cheese and Bananas	308
Banana Cake III	309
Yuletide Banana Bread	310
Banana Blueberry Pie	311
Really Rich Banana Bread	312
Fluffy Banana Cake	313
Strawberry Banana Shakes	314
Banana Tortilla Snacks	315

Table Of Contents

Chocolate Banana Peanut Butter Shake	316
Sinful Banana Pudding	317
Banana Split Ice Cream	318
Banana Smoothie	319
Banana Crepes	320
Vegan Banana Blueberry Muffins	321
Banana Oat Muffins	322
Banana Crumb Muffins	323
Awesome Banana Pancakes	324
Banana Oat Muffins	325
Banana Chocolate Chip Dessert	326
Oat-Chip Banana Bread	327
Banana Bread Cookies	328
Banana Banana Bread	329
Banana Nut Brownies	330
Peanut Butter Bananas and Sauce	331
Strawberry Banana Smoothie	332
Peanut Butter Banana Muffins	333
Christmas Banana Bread	334
Monkey Banana Jam	335
Chocolate Banana Bread	336
Banana-White Chocolate Pancakes	337
Mrs. Kurtz's Banana Bread	338
Banana Nut Cake	339
Bananas Foster Pudding	340
Banana-Nut Chip Bread	341
Banana Nut Oatmeal Bread	342
Blueberry Upside-Down Banana Nut Bread	343
Banana Souffle	344
Moist Banana Raisin Bread	345
Granny's Banana Bread	346
Chocolate Banana Martini	347
Banana Flips	348
Banana Split Cake III	349
Banana Loaf Cake I	350

Table Of Contents

Banana Streusel Pie	351
Icy Banana Milkshake	352
Almond Banana Chocolate Muffins	353
Whole Wheat Banana Bread	354
Peanut Butter Banana Oatmeal Raisin	355
Maple Walnut Banana Bread	356
Banana Rum Cake	357
Black-Bottom Banana Cream Pie	358
Grape Banana Salad	359
Chocolate Banana Latte Shake	360
Banana Bran Muffins	361
Banana Cream Pie V	362
Napoleon's Banana Muffin	363
Banana Pudding I	364
Banana Split Cookies	365
Surprise Banana Cake	366
Delicious Sour Cream-Banana Bread	367
Peaches 'N Cream Banana Breakfast Smoothie	368
Banana Pudding Cake	369
Orange Banana Smoothie	370
Banana Pudding with Meringue	371
Banana-Orange Smoothie	372
Cranberry Banana Coffee Cake	373
Banana Praline Muffins	374
Banana Wake-Up Bars	375
Banana Blondie	376
Banana Cake X	377
Peanut Butter, Berry & Banana Stuffed French Toast	378
Banana Pudding Sugar Cookies	379
Creamy Banana Lettuce Salad	380
Strawberry Banana Dessert	381
Tropical Baked Bananas	382
Chicken and Coconut in Banana Leaves	383
Apple-Banana Oatmeal	384
Hawaiian Banana Bars	385

Table Of Contents

Best Ever Banana Bread	386
Banana Cookies	387
Peanut Butter Banana Bread	388
Banana Oatmeal Cookies	389
Banana Chocolate Chip Cake	390
Banana Meatloaf	391
Banana Flavored Jam	392
Banana Split Cake I	393
Pineapple Banana Shakes	394
Banana Drops	395
Banana Peanut Butter Bread	396
Banana Blast II	397
Banana Cake V	398
Banana Bread III	399
Brown Sugar Banana Nut Bread II	400
Banana Chocolate Chip Cookies	401
Creamy Banana Pudding	402
Peanut Butter-Chocolate Banana Cream Pie	403
Banana Split Cake IV	404
Chocolate Banana Cake	405
Patriotic Banana Split	406
Banana Layer Cake	407
Super Strawberry-Banana Cookies	408
Banana Blueberry Muffins	409
Banana Boats	410
Elegant White Chocolate Banana Cream Pie	411
Poppy Seed and Banana Muffins	412
Banana Pound Cake With Caramel Glaze	413
Banana Oat Bars	414
Banana and Black Bean Saute	415
Maple Banana Bread	416
Brown Sugar Banana Nut Bread I	417
Banana Nut Yeast Bread	418
Samoan Green Banana	419
Janet's Famous Banana Nut Bread	420

Table Of Contents

Banana Bread	421
Banana Cake VII	422
Banana Cake I	423
Banana Split Cheesecake	424
Cathy's Banana Bread	425
Chocolate Chip Banana Bread II	426
Stovetop Banana Pudding	427
Strawberry Banana Torte	428
Banana Split Pie	429
Banana-Zucchini Bread	430
Banana Snack Cake	431
Banana Chip Muffins II	432
Banana Split Bread	433
Hot Banana Salsa	434
Pineapple Banana Bread	435
Oatmeal Banana Nut Cookies	436
Honey-Baked Bananas	437
The Anna Banana	438
Banana Nut Cupcakes	439
Curried Banana Sauce	440
Banana Pancake Muffins	441
Chilled Banana and Coconut Soup	442
Banana Nut Bread	443
Raisin Banana Bread	444
Apple Banana Cupcakes	445
Banana Sour Cream Bread	446
Banana Split Pudding	447
Banana Cream Dessert	448
Banana Smoothie I	449
Banana Honey Yogurt Ice	450
Banana Muffins I	451
Special Banana Bread	452
Grandma's Homemade Banana Bread	453
Banana Milk Drink	454
Cardamom Banana Bread	455

Table Of Contents

Cambodian Tapioca-Banana Pudding	456
Chocolate Strawberry Banana Milkshake	457
Cherry Banana Mini Loaves	458
Banana-Nut Bundt Cake	459
Extreme Banana Nut Bread 'EBNB'	460
Banana and Peanut Butter Pancakes	461
Banana Pineapple Delight	462
Banana Cream Pie IV	463
Strawberry-Banana French Toast	464
Bellyful of Barbecued Bananas	465
Bittersweet Banana Pudding	466
Oatmeal Banana Cupcakes	467
Banana Walnut Cake	468
Chocolate Banana Smoothie	469
Banana Pudding II	470
Banana-Nut Corn Bread	471
Spiced Banana Bread	472
Orange Banana Salad	473
Blueberry Banana Bread	474
Cuban Banana Casserole	475
Caribbean Banana Split	476
Banana and Chocolate Bread Pudding	477
Banana Oatmeal Cookies II	478
Moist Banana Muffins	479
Banana Nut and Ginger Bread	480
Pisang Goreng (Indonesian Banana Fritters)	481
Chocolate-Banana Cake Roll	482
Banana Flip	483
Slow Cooker Bananas Foster	484
Roasted Pecan Banana Bread Loaves	485
Banana Bran Zucchini Bread	486
Easy Banana Pudding Parfaits	487
Banana Cream Cheesecake	488
Bailey's Banana Colada	489
Banana Macadamia Nut Bread	490

Table Of Contents

Peanut Banana Waldorf	491
Dirty Banana	492
Banana Caramel Pie I	493
Gramma Bertha's Banana Cake	494
Banana Cream Supreme	495
Banana Bonkers	496
Bananasicles	497
Grandma's Banana Bread	498
Apple Banana Smoothie	499
Banana Loaf Cake II	500
Lower Fat Banana Bread II	501
Chocolate Chip Banana Muffins	502
Sole with Bananas	503
Banana Split Bars	504
Whole Grain Banana Muffins	505
Banana Cake Cookies	506
Banana Blueberry Pie	507
Banana Bread I	508
Banana Bread - Quick Bread for Machines	509
Banana Coconut Loaf	510
Bacon Fried Bananas	511
Banana Pumpkin Bread	512
Banana Chocolate Chip Softies	513
Peanut Butter Banana Melties	514
Raspberry Banana Tofu Shake	515
Banana Leaf Seafood	516
Banana Walnut Cornbread	517
Coconut Banana Chocolate Cream Pie	518
Banana Cream Pie Made Easy	519
Caribbean Banana Muffins	520
White Chocolate Banana Pie	521
Banana Chocolate Chip Muffins	522
Almost No Fat Banana Bread	523
Banana Spice Cookies	524
Banana Yogurt Pie	525

Table Of Contents

Banana Split Cream Puffs	526
The Best Banana Bread	527
Banana Split Freeze	528
Lowfat Chocolate Banana Parfaits	529
Berry Banana Smoothies	530
Banana Angel Food Cake	531
Delicious Raisin Nut Banana Bread	532
Banana Colada	533
Banana Split Dessert	534
Carla's Baked Bananas	535
Sour Cream Banana Cake	536
Banana Muffins II	537
Triple Layer Banana Cream Pie Bars	538
Banana-Dulce de Leche Pie (Banana-Caramel Pie)	539
Banana Split Bread	540
Chocolate Banana Bread Pudding	541
The Greatest Banana Bread	542
Banana Crumb Muffins	543
Southern Style Banana Split Cake	544
Jemput Jumpot (Banana Fritters)	545

Katrina's Banana Cake

Ingredients

1 cup shortening
1 cup white sugar
2 eggs
2 cups cake flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1 cup evaporated milk
1 cup mashed bananas
1/3 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (175 degrees C). Grease one 9 or 10 inch tube pan.

Cream shortening until light and fluffy. Add sugar gradually. Blend in eggs one at a time, beating well after each addition.

Sift together flour, baking powder, baking soda and salt.

Add vanilla to the evaporated milk. Alternately add flour mixture and liquid ingredients to cream mixture. Blend in mashed bananas and chopped nuts. Pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 45 minutes.

Chocolate Covered Banana Pie

Ingredients

3 cups crushed vanilla wafers
1/2 cup chopped pecans
2/3 cup butter, melted
2 cups semisweet chocolate chips
4 cups milk
4 1/2 cups miniature marshmallows
2 (3.5 ounce) packages instant vanilla pudding mix
1 cup frozen whipped topping, thawed
2 large bananas, sliced
1 (1.5 ounce) bar milk chocolate candy

Directions

Combine crushed cookie crumbs, pecans, and butter or margarine. Press into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 5 minutes. Cool.

Combine chocolate chips, 1 cup milk, and 2 cups marshmallows in a sauce pan. Stir over low heat until melted. Pour over cooled crust. Chill for 1 hour.

Arrange banana slices over chilled chocolate layer.

Prepare pudding mix as directed on box except use only 3 cups of milk. Fold in nondairy whipped topping and remaining marshmallows. Pour pudding mixture over bananas. Grate chocolate bar over the top. Chill for 2 to 3 hours before serving.

Kale and Banana Smoothie

Ingredients

1 banana
2 cups chopped kale
1/2 cup light unsweetened soy milk
1 tablespoon flax seeds
1 teaspoon maple syrup

Directions

Place the banana, kale, soy milk, flax seeds, and maple syrup into a blender. Cover, and puree until smooth. Serve over ice.

Oatmeal Banana Raisin Coconut Cookies

Ingredients

1 1/4 cups margarine
3/4 cup firmly packed brown sugar
1/2 cup white sugar
1 egg, lightly beaten
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
3 cups rolled oats
2 ripe bananas, sliced
1 1/2 cups raisins
1 cup flaked coconut

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, baking soda, salt, cinnamon, nutmeg and cloves; stir into the creamed mixture until well blended. Stir in the oats, bananas, raisins and coconut, one at a time using a wooden spoon. Drop by rounded spoonfuls 2 inches apart onto the prepared cookie sheet.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

Orange Banana Tapioca

Ingredients

1 1/2 cups water
1 (6 ounce) can frozen orange
juice concentrate, thawed
1/4 cup quick-cooking tapioca
3 tablespoons sugar
Dash salt
1 (11 ounce) can mandarin
oranges, drained
1 medium banana, sliced

Directions

In a large saucepan, combine the water, orange juice concentrate, tapioca, sugar and salt; mix well. Let stand for 15 minutes. Bring to a boil; cook and stir until thickened. Fold in the oranges. Pour into serving dishes. Cover and refrigerate for 1 hour or until set. Garnish with banana slices.

Banana Custard Pudding

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
1 1/2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
1 medium firm banana, sliced
fresh mint

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually add milk; cook and stir over medium heat until mixture comes to a boil. Cook and stir 2 minutes longer. Stir a small amount into the egg yolks; return all to pan. Cook and stir until thickened. Remove from the heat; stir in vanilla. Chill for 1 hour. Just before serving, fold in banana. Garnish with mint if desired.

Sour Cream Banana Coffee Cake

Ingredients

1/4 cup butter or margarine,
softened
8 tablespoons sugar, divided
1 egg
1/4 teaspoon vanilla extract
1/2 cup mashed ripe banana
1/4 cup sour cream
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/4 cup chopped walnuts
1/4 teaspoon ground cinnamon

Directions

In a small mixing bowl, cream butter and 6 tablespoons sugar. Beat in egg and vanilla. Stir in banana and sour cream. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture. Combine the walnuts, cinnamon and remaining sugar.

Spoon half of batter into a greased 6-cup fluted tube pan. Sprinkle with nut mixture; top with remaining batter. Bake at 350 degrees F for 32-38 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Chocolate Banana Cream Pie

Ingredients

1/2 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1 cup whipping cream
3 egg yolks, lightly beaten
1 tablespoon butter or margarine
2 teaspoons vanilla extract
1 (9 inch) pastry shell, baked
4 (1 ounce) squares semisweet chocolate, melted
2 medium firm bananas, sliced
Chocolate shavings and whipped cream (optional)

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually add milk and cream until smooth. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Add a small amount to egg yolks; mix well. Return all to the pan. Bring to a gentle boil; cook for 2 minutes, stirring constantly. Remove from the heat; stir in butter and vanilla. Pour half into the pastry shell; cover and refrigerate. Add chocolate to remaining custard; mix well. Cover and refrigerate for 1 hour. Do not stir. Arrange bananas over filling. Carefully spoon chocolate custard over all. Refrigerate for at least 2 hours. Garnish with whipped cream and chocolate shavings if desired.

Banana Wheat Bread

Ingredients

2 cups whole wheat flour
1/4 cup wheat germ
1 teaspoon salt
1 teaspoon baking soda
1 1/2 cups mashed bananas
1/4 cup vegetable oil
1/2 cup honey
2 eggs
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Grease a 9 x 5 inch loaf pan. Preheat oven to 350 degrees (175 degrees C).

Combine oil, honey, eggs, vanilla, and mashed bananas in a bowl.

In a large bowl, whisk together flour, wheat germ, salt, and baking soda. Make a well in dry ingredients, and add the banana mixture. Mix together until dry ingredients are moistened. Stir in nuts. Pour batter into prepared pan.

Bake 1 hour in preheated oven. Test for doneness, and cool on wire rack.

Banana Brown Sugar Pancakes

Ingredients

1 egg
2 tablespoons vegetable oil
1 cup milk
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup light brown sugar
1 packet instant, banana-flavored
oatmeal

Directions

Whisk together egg, oil, and milk until smooth. Sift together flour, baking soda, and salt; add to egg mixture along with brown sugar, and oatmeal; stir until just combined.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or spoon the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Banana Orange Bars

Ingredients

2 cups mashed ripe bananas
1 2/3 cups sugar
1 cup vegetable oil
4 eggs
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
ORANGE BUTTER FROSTING:
1/4 cup butter or margarine,
softened
3 cups confectioners' sugar
1/4 cup orange juice
1/2 teaspoon grated orange peel

Directions

In a mixing bowl, beat bananas, sugar, oil and eggs until well blended. Combine dry ingredients; fold into the banana mixture until well mixed. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes; cool.

For frosting, cream butter and sugar in a mixing bowl. Add orange juice and peel and beat until smooth. Spread over bars.

Banana Oat Bread Pudding

Ingredients

4 slices whole wheat bread
1 cup rolled oats
2 1/2 cups lowfat milk
1/4 cup butter, softened
4 ripe bananas, sliced
1/3 cup brown sugar
1/4 cup raisins (optional)

Directions

In a large bowl, break bread into small pieces. Add oats and milk; stir. Let stand for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

To the milk mixture add: butter, bananas, brown sugar and raisins (if desired). Stir just to combine and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45-55 minutes, or until pudding has set. Cool before serving.

Banana Split Snack Cake

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
1 egg
1 medium ripe banana, mashed
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/3 cup chopped walnuts
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1/3 cup maraschino cherries,
quartered

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, banana and vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Add walnuts. Spread evenly into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20 minutes. Sprinkle with the marshmallows, chocolate chips and cherries. Bake 10 minutes longer or until lightly browned. Cool on a wire rack. Cut into squares.

Peanut Butter and Banana Smoothie

Ingredients

1 banana
1/8 cup peanut butter
1/2 cup soy milk
2 tablespoons honey

Directions

In a blender, combine banana, peanut butter and soy milk. Blend until smooth. Pour into glasses and drizzle with honey for garnish.

Blueberry and Banana Cream Cheese Pie

Ingredients

1/2 cup chopped pecans
3 ripe bananas
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 (21 ounce) can blueberry pie
filling
1 cup white sugar
1 recipe pastry for a 9 inch single
crust pie

Directions

Press pecans into unbaked pie shells. Bake at 350 degrees F (175 degrees C) until light brown.

Slice bananas into cooled crusts.

Cream sugar and cream cheese together. Add nondairy whipped topping to cream cheese mixture. Pour mixture over bananas in both pie pans.

Top pies with blueberries. Chill at least 4 hours before serving, or freeze for later use. Enjoy!

Chocolate Banana Muffins

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 1/2 cups mashed ripe bananas
3 teaspoons vanilla extract
2 cups all-purpose flour
3 teaspoons baking soda
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars. Beat in eggs, bananas and vanilla. Combine flour and baking soda; add to creamed mixture just until combined. Stir in the walnuts and chocolate chips. Fill greased or paper-lined muffin cups half full. Bake at 350 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Banana Berry Smoothie II

Ingredients

1 cup milk
1 banana
3 large strawberries
1 tablespoon vanilla yogurt
1 teaspoon honey

Directions

In a blender, combine milk, banana, strawberries, yogurt and honey. Blend until smooth. Pour into glass and serve.

Fig and Banana Loaf

Ingredients

2 eggs
1 cup soy milk
1/2 cup firmly packed brown sugar
2 tablespoons olive oil
1 1/3 cups mashed ripe bananas
2 1/2 cups whole wheat flour
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 cup dried figs, chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease two 8.5 x4.5 inch pans.

Mix together the eggs, soy milk, brown sugar, oil, and mashed bananas in a bowl until evenly blended; set aside. In a large bowl, stir together the whole wheat flour, baking powder, salt, and cinnamon; pour in the egg mixture, and stir just until combined. Divide batter into prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Banana Pudding Squares

Ingredients

35 Reduced Fat NILLA Wafers
1/4 cup margarine, melted
8 ounces PHILADELPHIA
Neufchatel Cheese, 1/3 Less Fat
than Cream Cheese
1/2 cup powdered sugar
1 (8 ounce) tub COOL WHIP FREE
Whipped Topping, thawed,
divided
3 medium ripe bananas
3 cups fat free milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Fat Free Sugar Free
Instant Reduced Calorie Pudding
& Pie Filling
1/2 (1 ounce) square BAKER'S
Semi-Sweet Baking Chocolate,
grated

Directions

Mix wafers and margarine. Press firmly onto bottom of 13x9-inch dish.

Mix Neufchatel cheese and powdered sugar with wooden spoon until well blended. Gently stir in 1-1/2 cups of the whipped topping. Spoon mixture evenly onto crust; spread carefully. Cut bananas in half crosswise; cut each piece lengthwise in half. Arrange banana pieces over Neufchatel cheese mixture.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Spoon over bananas. Spread with remaining whipped topping. Sprinkle evenly with chocolate. Refrigerate at least 3 hours before serving.

Banana Nut Oatmeal

Ingredients

1/4 cup quick cooking oats
1/2 cup skim milk
1 teaspoon flax seeds
2 tablespoons chopped walnuts
3 tablespoons honey
1 banana, peeled

Directions

Combine the oats, milk, flax seeds, walnuts, honey, and banana in a microwave-safe bowl. Cook in microwave on High for 2 minutes. Mash the banana with a fork and stir into the mixture. Serve hot.

Banana Stuffed French Toast

Ingredients

1 (1 pound) loaf French bread, cut into 1 inch slices
2 bananas, peeled and sliced
3 eggs, beaten
1 teaspoon water
1 tablespoon milk
1 teaspoon vanilla extract
1 tablespoon orange liqueur
1 teaspoon grated orange zest
1/4 cup butter
confectioners' sugar for dusting

Directions

Create a pocket about 2/3 of the way into each slice of bread by cutting along an edge. Fill pockets with 2 or 3 banana slices each.

In a medium bowl, beat together eggs, water, milk, vanilla extract, orange liqueur and orange zest. Dip the bread slices in the mixture, allowing slices to become saturated.

Melt butter in a medium skillet over medium heat. Place a few slices at a time in the skillet, and cook, turning once, until both sides are golden brown. Dust with confectioners' sugar to serve.

Easy Banana Brownies

Ingredients

1/2 cup butter
2/3 cup semisweet chocolate chips
1 large egg
2/3 cup packed light brown sugar
1 small ripe banana, mashed
1/2 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup all-purpose flour

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease an 8 inch square pan.

Melt butter in sauce pan over medium-low heat. Remove from heat, add chips, and stir until melted. Set aside to cool for 5 minutes.

Lightly beat the egg in a medium bowl. Stir in the brown sugar, banana, vanilla, and salt. Pour the melted chocolate mixture into the banana mixture, and stir until well combined. Add the flour, stirring just until incorporated. Spread the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted near the center comes out with moist crumbs, about 30 minutes. Don't over bake. Remove, and cool pan on wire rack before cutting.

Banana Rice Pudding

Ingredients

1 cup hot cooked rice
1/3 cup sugar
1/3 cup whipping cream, whipped
1 large firm banana, sliced
fresh mint

Directions

In a bowl, combine rice and sugar; mix well. Cool completely. Fold in whipped cream and banana. Cover and refrigerate until ready to serve. Spoon into serving dishes; garnish with mint if desired.

Banana Rum Biscotti

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup white sugar
3/4 cup mashed ripe banana
2 tablespoons vegetable oil
1 tablespoon rum
1/2 cup toasted, chopped pecans

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper.

Combine flour, baking powder, and salt in a bowl and stir to mix well. Beat the eggs lightly in a bowl, and add the sugar, banana, oil, and rum. Stir the banana mixture into the flour mixture, blend well, and drop in the pecans, mixing them thoroughly into the dough. Form the dough into 4 logs about 1/2 inch thick, place them onto parchment paper-lined baking sheets, and bake for 25 minutes, until the cookie logs begin to brown.

Lower the oven temperature to 250 degrees F (120 degrees C). Remove the baking sheets from the oven and let the cookie logs cool for 10 minutes. Remove the logs from the parchment paper and cut each log into 1/2 inch thick slices. Place the biscotti back onto the cookie sheets and bake for 15 minutes per side (30 minutes total) until cookies begin to brown. Remove to racks to cool. The biscotti will be soft at first, and will harden as they cool.

Banana Banana Strawberry Smoothie

Ingredients

1 banana, broken into chunks
1 teaspoon banana extract
3/4 cup milk
1 (8 ounce) container strawberry
yogurt
2 teaspoons white sugar

Directions

Place banana, banana extract, milk, yogurt, and sugar into a blender. Blend until smooth and serve.

Cranberry Pumpkin Banana Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

1 tablespoon butter, softened
1 cup packed brown sugar
1 cup solid pack pumpkin puree
1/2 cup whole cranberry sauce
1 egg
1 banana, mashed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Sift flour, baking soda, salt, cinnamon, and nutmeg into a large bowl.

Beat the butter, brown sugar, pumpkin, cranberry sauce, egg, and banana with an electric mixer in a bowl until smooth. Gradually stir in the flour mixture, mixing until just combined. Pour batter into a 9x5-inch loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Janine's Best Banana Bread

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
3 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, cream together butter and sugar. Beat in the egg and mashed bananas. Mix in flour, baking soda and salt just until combined. Pour into prepared loaf pan.

Bake in preheated oven for 1 hour. If top begins to brown too quickly, decrease heat slightly. Center should be soft and chewy, while the outside, crisp and crunchy.

Amazing Banana Sorbet

Ingredients

1 cup white sugar
1 cup water
1 cup mashed banana

Directions

In a small saucepan, stir together sugar and water. Bring to a boil, then remove from heat and allow to cool.

When the sugar syrup is cool, stir in bananas. Pour into a freezer - safe baking dish. Freeze for 3 to 4 hours, until set at the edges.

Remove from the freezer and transfer to a mixing bowl. Use an electric mixer to beat until smooth. Return to the freezer until gently set, at least 2 hours.

Banana Cream Pie with Chocolate Lining

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons brown sugar
2 (1 ounce) squares bittersweet chocolate
2 tablespoons heavy whipping cream
3 cups low-fat milk
3/4 cup white sugar
2 eggs
1/2 cup all-purpose flour
2 tablespoons Irish whiskey
4 bananas
2 tablespoons lemon juice
1 cup heavy whipping cream
2 tablespoons Irish whiskey

Directions

Preheat the oven to 375 degrees F. Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well. Transfer the mixture to a 10 inch pie plate, and pat it evenly along the bottom and sides.

Bake the crust for 7 to 9 minutes, or until edges darken slightly. Let the crust cool.

Melt the chocolate with the 2 tablespoons cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan. Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust. Let the chocolate cool for at least 15 minutes.

Meanwhile, make the filling. Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.

In a medium bowl, whisk together the sugar, eggs, and flour. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.

Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 2 tablespoons whiskey. Let the filling cool for 20 minutes.

Slice the bananas, and toss them with the lemon juice. Lay the banana slices on the chocolate lined crust. Pour the filling over and chill the pie for at least 2 hours.

Whip one cup cream to stiff peaks, add 2 tablespoons whiskey and serve with pie.

Banana Layer Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 egg yolks
1 teaspoon baking soda
1/3 cup buttermilk
2 cups all-purpose flour
3 large ripe bananas, mashed
1 cup chopped pecans
2 egg whites

1 1/4 cups white sugar
3/4 cup packed brown sugar
1 cup evaporated milk
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans.

In a large bowl, cream together 1/2 cup butter and 1 1/2 cups sugar until light and fluffy. Beat in the egg yolks one at a time. Dissolve soda in buttermilk; add to creamed mixture alternately with flour, beginning and ending with flour. Stir in the mashed bananas and pecans.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely. Spread Caramel Frosting between layers and on top and sides of cooled cake.

To make the Caramel Frosting: In a heavy saucepan, combine 1 1/4 cup sugar, 3/4 cup brown sugar, evaporated milk and 1/2 cup butter. Cook over medium heat, stirring frequently, until mixture reaches softball stage (240 degrees F; 116 degrees C). Remove from heat, and beat until spreading consistency; add additional milk if necessary. Spread immediately on cooled cake.

No-Sugar-Added Blueberry and Banana Wheat

Ingredients

1 cup mashed bananas
1 egg
1/2 cup water
1/2 cup vegetable oil
2 cups wheat flour
1 teaspoon baking soda
2 1/4 teaspoons baking powder
1 cup fresh or frozen blueberries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 18 muffin cups, or line with paper muffin liners.

Mix together mashed bananas, egg, water, and oil in a large bowl. Mix in flour, baking soda, and baking powder until mostly smooth (you will still see lumps from the banana, but that's okay!). Gently fold the blueberries into the batter.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 15 minutes. Remove muffins from tins, and cool on a wire rack.

Banana Cake II

Ingredients

3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
3/4 cup sour milk
1 cup mashed bananas
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder

Directions

In a large bowl, mix together butter or margarine, sugar, eggs and vanilla. Set aside.

In another bowl, sift together flour, salt, soda, and baking powder. Add these dry ingredients to the creamed mixture. Add sour milk and bananas to the batter. Beat together well.

Line two 9 inch round cake pans, or one 9 x 13 inch pan with wax paper; the pans can be greased and floured instead, if desired. Bake at 350 degrees F (175 degrees C) for 17 to 20 minutes for the layered cakes, or for 25 to 40 minutes for the sheet cake.

Banana Trifle

Ingredients

2 (3.5 ounce) packages instant banana pudding mix
1 quart cold milk
2 bananas, chopped
4 cups heavy cream
4 teaspoons vanilla extract
1 cup confectioners' sugar
1 (12 ounce) package prepared pound cake, cubed
1/2 (12 ounce) box vanilla wafers (such as Nilla®), crushed

Directions

Whisk pudding mix with milk until smooth. Stir in chopped bananas; set aside.

In a large bowl, whip cream until stiff peaks are just about to form. Beat in vanilla and sugar until peaks form. Make sure not to over-beat, or cream will become lumpy and butter-like.

Layer half the pound cake cubes, half the pudding, half the whipped cream, and half the crushed vanilla wafers in a trifle bowl. Repeat with the remaining cake, pudding, and whipped cream, and top with the remaining crushed wafers. Chill in the refrigerator until ready to serve.

Lighter Banana Muffins

Ingredients

2 eggs, beaten
3 very ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon salt
3/4 cup white sugar
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line 10 muffin cups.

In a medium bowl, combine eggs and bananas. In a separate bowl, mix together flour, salt, sugar and baking soda. Stir banana mixture into flour mixture. Fold in walnuts if desired. Pour batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean.

Blueberry Banana Salad

Ingredients

2 cups sliced firm bananas
1 1/2 cups fresh blueberries
1 (11 ounce) can mandarin
oranges, drained
1/2 cup miniature marshmallows
2 tablespoons flaked coconut
1/2 cup sour cream

Directions

In a bowl, combine the bananas, blueberries, s oranges, marshmallows and coconut. Gently fold in the sour cream. Refrigerate leftovers.

Banana Nut Coconut Cake

Ingredients

1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs
3 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup buttermilk
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup shredded coconut

1/2 cup butter, softened
4 cups confectioners' sugar
1 ripe banana, mashed
1 cup chopped pecans
1 cup shredded coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.

In a medium bowl, cream together white sugar and 1/2 cup butter. Mix in eggs and 3 mashed bananas.

Sift together flour and baking soda in a separate bowl. Add to the creamed mixture alternately with buttermilk, mixing well after each addition. Blend in 1 teaspoon vanilla extract. Fold in 1 cup of pecans and 1 cup coconut. Pour batter into prepared pans.

Bake 45 to 50 minutes in the preheated oven. Cool completely before frosting with Banana Nut Frosting.

To Make Frosting: Cream together 1/2 cup butter and 4 cups confectioners' sugar until light and fluffy. Mix in 1 medium mashed banana, 1 cup pecans, 1 cup coconut and 1 teaspoon vanilla. Use to frost cake.

Banana Pudding Dessert

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) carton frozen whipped topping, thawed
52 vanilla wafers
4 medium firm bananas, sliced

Directions

In a mixing bowl, beat cream cheese until smooth. Beat in condensed milk; set aside. In another bowl, whisk milk and pudding mix; add to cream cheese mixture. Fold in whipped topping. Place a third of the vanilla wafers in a 2-1/2-qt. glass bowl. Top with a third of the bananas and pudding mixture. Repeat layers twice. Refrigerate until serving.

Banana Toffee Cream

Ingredients

1/2 cup heavy whipping cream,
whipped
1/2 cup English toffee bits or
almond brickle chips
1 large ripe banana, sliced

Directions

In a bowl, combine the cream, toffee bits and banana. Spoon into
parfait glasses or dishes. Cover and refrigerate until serving.

Strawberry-Banana Gelatin Salad

Ingredients

1 (6 ounce) package strawberry gelatin
1 cup boiling water
2 (10 ounce) packages frozen sweetened sliced strawberries, partially thawed
1 (20 ounce) can crushed pineapple, undrained
1 cup mashed firm bananas
1/2 cup chopped walnuts
2 cups sour cream
2 teaspoons sugar
1/2 teaspoon vanilla extract

Directions

In a bowl, dissolve gelatin in water. Stir in strawberries, pineapple, bananas and nuts. Pour half of the mixture into a 13-in. x 9-in. x 2-in. dish. Refrigerate for 1 hour or until set. Set the remaining gelatin mixture aside. Combine the sour cream, sugar and vanilla; mix well. Spread over the chilled gelatin. Spoon remaining gelatin mixture over top. Chill overnight.

Banana Split Oat Bran Pancakes

Ingredients

1 cup oat bran hot cereal,
uncooked
1/2 cup PILLSBURY BEST® All
Purpose Flour
2 teaspoons baking powder
1 tablespoon sugar and sucralose
blend for baking
1/4 teaspoon salt
4 ripe bananas, sliced and divided
1 cup reduced fat milk
1 large egg
CRISCO® Original No-Stick
Cooking Spray
1/2 cup SMUCKER'S®
Strawberry Low Sugar Preserves
SMUCKER'S® Hot Fudge
Microwaveable Ice Cream
Topping, warmed according to
package directions (optional)

Directions

Combine oat bran, flour, baking powder, sugar and salt in a small bowl. Mash two ripe bananas; combine with milk and egg. Add the egg mixture to the flour mixture stirring until the ingredients are just combined.

Heat a griddle or large skillet over medium heat. Spray surface with a no-stick spray. Pour a scant 1/4 cup of batter for each pancake onto hot surface. Cook until bubbly; turn and cook remaining side until golden brown.

Melt preserves in a small microwave safe bowl; cook on HIGH for 15 seconds. Stir. Serve pancakes topped with sliced bananas, drizzled strawberry preserves and hot fudge; dollop with whipped topping.

Banana Nut Frosting

Ingredients

1/2 cup butter, softened
4 cups confectioners' sugar
1 medium banana, mashed
1 cup flaked coconut
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Cream together the softened butter or margarine, and confectioners' sugar until light and fluffy. Add the banana, coconut, pecans, vanilla and mix well. Makes enough to fill and frost a 9 inch layer cake or one 9x13 inch sheet cake.

Chocolate-Banana Enchiladas

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
1/2 cup white sugar
1 egg
3/4 cup mashed banana
1 tablespoon canola oil
1/2 teaspoon vanilla extract
1 cup semisweet chocolate chips
12 (6 inch) flour tortillas

1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish. In a medium bowl, whisk together flour, baking powder, baking soda, and salt; set aside.

Beat butter and sugar until creamy. Beat in eggs one at a time, then add mashed banana, canola oil, and vanilla. Fold in flour and 1 cup of chocolate chips. Place a dollop of batter into each tortilla, then roll up in a cylinder to form an "enchilada"; place into prepared baking dish.

Bake "enchiladas" in preheated oven until a toothpick inserted into the center comes out clean, 30 to 45 minutes. Melt the remaining 1/2 cup of chocolate chips in a small bowl using the microwave. Drizzle over the "enchiladas" as soon as they come out of the oven.

Chocolate Banana Oatmeal Porridge

Ingredients

2 cups boiling water
1 cup rolled oats
1/4 teaspoon salt
1/2 cup brown sugar
1 banana, mashed
1/4 cup semisweet chocolate chips

Directions

In a saucepan, combine water, oats and salt. Simmer 5 minutes uncovered, stirring occasionally. Remove from heat, cover, and let stand 3 minutes. Stir in brown sugar, banana and chocolate chips.

Banana Oatmeal Crumb Cake

Ingredients

1/2 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1 1/3 cups rolled oats
1/4 teaspoon salt
1 teaspoon baking soda
3/4 cup rolled oats
1/3 cup packed brown sugar
2 tablespoons butter, melted
2 tablespoons chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Stir together flour, 1 1/3 cups oats, salt, and baking soda.

In a large bowl, cream 1/2 cup butter or margarine with 2/3 cup brown sugar. Beat in the eggs, then the bananas and vanilla. Beat the flour mixture into the banana mixture. Turn the batter into a greased and floured 8 inch square pan.

Mix 3/4 cup oats, 1/3 cup brown sugar, melted butter or margarine, walnuts, and cinnamon together until crumbly. Sprinkle evenly over the top of the batter.

Bake in preheated oven at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until it tests done. Transfer to a rack to cool.

Banana Raisin Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
2 cups diced bananas
1 cup corn oil
1 1/2 teaspoons vanilla extract
3 eggs
1 cup raisins
1/2 cup water
1/2 cup chopped walnuts

Directions

Measure flour, sugar, soda, cinnamon, and salt, and sift together.

Dice bananas and add to dry ingredients with oil ,vanilla, eggs, raisins, water, and nuts. Pour into a greased 10-inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hour or until done. Cool on rack before removing.

Homemade Banana Pudding Pie

Ingredients

2 cups vanilla wafer crumbs
3 bananas, sliced into 1/4 inch slices
1 1/2 cups white sugar
1/4 cup all-purpose flour
2 cups milk
3 egg yolks
2 teaspoons butter
2 teaspoons vanilla extract
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom and sides of a 9 inch pie plate with a layer of alternating vanilla wafers and banana slices.

To Make Pudding: In a medium saucepan, combine 1 1/2 cups sugar with flour. Mix well, then stir in half the milk. Beat egg yolks and whisk into sugar mixture. Add remaining milk and butter or margarine.

Place mixture over low heat and cook until thickened, stirring frequently. Remove from heat and stir in vanilla extract. Pour half of pudding over vanilla wafer and banana layer while still hot.

Make another layer of alternating vanilla wafers and banana slices on top of pudding layer. Pour remaining pudding over second wafer and banana layer.

To Make Meringue: In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites are stiff. Spread meringue into pie pan, making sure to completely cover pudding layer.

Bake in preheated oven for 15 minutes, just until meringue is browned. Chill before serving.

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons white sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring (optional)

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set.

In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

Creamy Banana Bread

Ingredients

1/2 cup margarine, softened
1 (8 ounce) package cream cheese, softened
1 1/4 cups white sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup chopped pecans
2 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Cream the butter or margarine and cream cheese together. Gradually add the white sugar, and continue beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in the mashed bananas and vanilla. Add flour, baking powder, and soda; mix until batter is just moist.

In a small bowl, mix together chopped pecans, 2 tablespoons brown sugar, and cinnamon.

Divide 1/2 batter into two greased and floured 8x4 inch loaf pans. Sprinkle pecan mixture over batter in pans, and top with remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until an inserted toothpick comes out clean.

Sarah's Banana Bread Muffins

Ingredients

1 cup white sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup vegetable oil
3 ripe bananas, mashed
1/4 cup chopped walnuts
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Place muffin cups in muffin tin, or grease with a little butter.

Mix sugar, oil, and egg until creamy and light yellow. Add bananas and walnuts. Add flour, baking soda, and salt. Stir until completely smooth. Spoon the batter into the muffin tin.

Bake for 30 to 40 minutes, until toothpick poked in center muffin comes out clean.

Choice Apple and Banana Muffins

Ingredients

2 cups self-rising flour
1/2 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups nonfat milk
2 large banana, mashed
2 Granny Smith apples - peeled,
cored and shredded
1 tablespoon grated orange zest
1 teaspoon vanilla extract

1/4 cup white sugar
3 tablespoons water
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir together flour, 1/2 cup sugar, salt and 1 teaspoon cinnamon. Stir in milk, banana, apples, orange zest and vanilla extract. Spoon batter into prepared muffin cups.

Bake in preheated oven until golden brown, about 25 to 30 minutes. Check bake time by inserting a toothpick into the center of a muffin. The muffins are done when the toothpick comes out clean.

While muffins bake, combine 1/4 cup white sugar and 3 tablespoons water in a small saucepan. Bring mixture to a boil and cook for 1 minute. Brush glaze over baked muffins, then sprinkle muffins with as much cinnamon as you like.

Spicy Banana Curry

Ingredients

1/3 cup sunflower seed oil
2 onions, diced
1/2 cup curry powder
1 1/2 tablespoons ground cumin
4 teaspoons ground turmeric
1 1/4 teaspoons salt
1 teaspoon white sugar
1 tablespoon ground ginger
1 teaspoon chili powder
1 1/4 teaspoons ground cinnamon
1 1/2 teaspoons ground black pepper
4 teaspoons curry paste
8 cloves garlic, pressed
1 (10 ounce) can tomato sauce
2/3 cup plain yogurt
2 bananas, diced
3 tomatoes, chopped
1/4 cup flaked coconut

Directions

Heat the sunflower oil in a large saucepan over medium heat. Stir in the onions, and cook until the onions have softened and turned translucent, about 5 minutes. Sprinkle in the curry powder, cumin, turmeric, salt, sugar, ginger, chili powder, cinnamon, and black pepper. Cook and stir until fragrant, about 1 minute.

Stir in the curry paste and pressed garlic. Cook for about 1 minute. Pour in the tomato sauce and yogurt, and bring to a simmer. Stir in the diced banana, and simmer gently for 3 minutes. Mix in chopped tomatoes, and continuing to simmer 1 minute more. Stir in the coconut flakes just before serving.

Banana Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 large ripe banana, mashed
FROSTING:
1/2 cup butter or margarine
1/4 cup water
5 1/2 cups confectioners' sugar,
divided
1/4 cup baking cocoa
1 small ripe banana, mashed
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, prepare cake mix according to package directions, omitting 1/4 cup of the water. Beat on low speed until moistened. Add banana; beat on high for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool completely. In a saucepan, heat butter and water until butter is melted; set aside. In a mixing bowl, combine 4 cups confectioners' sugar and cocoa. Add butter mixture, banana and vanilla; beat until smooth. Add enough remaining sugar until frosting reaches desired spreading consistency. Frost the cake.

Delicious Raisin Nut Banana Bread

Ingredients

2 cups raisin nut bran cereal
1/2 cup milk
1/4 cup vegetable oil
1 egg, beaten
1 1/2 cups all-purpose flour
1/2 cup white sugar
1/4 cup brown sugar
3 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed banana

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9x5 inch loaf pan.

In a large bowl, stir together cereal and milk. Let stand 5 minutes, until cereal is soft.

Stir oil and egg into milk mixture until well combined. In a separate bowl, combine flour, white sugar, brown sugar, baking powder, baking soda and salt. Stir flour mixture into milk mixture and fold in mashed banana; pour into prepared loaf pan.

Bake 50 to 55 minutes, until top springs back when lightly touched. Let cool in pan 10 minutes before removing to wire rack to cool completely.

Burrito Bananas Foster

Ingredients

9 tablespoons brown sugar,
divided
2 tablespoons butter
1/4 cup water
2 tablespoons tequila or dark rum
(optional)
3 (10 inch) flour tortillas
2 large bananas, peeled and
sliced in coins
3 tablespoons chopped walnuts
toothpicks, for securing tortillas
2 cups vegetable oil
3 cups premium vanilla ice cream

Directions

In a small saucepan, bring 6 Tbs. of brown sugar and the butter and water to a boil. Stir in liquor; simmer to blend flavors, about 1 minute. Remove from heat, and set aside.

Place one flour tortilla on a work surface. Place 1 2/3 of the banana slices just below the center, forming the fruit into a log; sprinkle with 1 Tb. brown sugar and 1 Tb. walnuts. Fold both sides of the tortilla over the filling, then fold bottom of the tortilla over the filling and roll it over to form a packet. Secure with toothpicks. Repeat with remaining tortillas, bananas, sugar and nuts. (You can make ahead to this point and hold at room temperature for 1 hour.)

Meanwhile, warm oil in a Dutch oven set over medium heat until it reaches 350 degrees on a candy or deep-fry thermometer. Add all three stuffed tortillas. Fry, turning once, until golden brown, about 2 minutes on each side.

Transfer to paper towels, lightly blot surface oil, remove toothpicks and halve on the diagonal with a serrated knife.

Spoon 1 Tb. butter sauce in the bottom of each of six shallow bowls. Place half a tortilla and 1 1/2 cup of ice cream in each pool of sauce. Drizzle with remaining sauce, and serve immediately.

Banana Cream Frosting

Ingredients

1 (3.5 ounce) package instant
banana pudding mix
1 very ripe banana, mashed
1 cup milk
2 tablespoons rum
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a medium bowl or food processor, mix pudding, banana, milk and rum until very thick. Gently fold in whipped topping. Spread over any size cake.

Banana Oatmeal Cookie

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 cup white sugar
1 egg
1 cup mashed bananas
1 3/4 cups quick cooking oats
1/2 cup chopped nuts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Sift together the flour, baking soda, salt, nutmeg and cinnamon.

Cream together the shortening and sugar; beat until light and fluffy. Add egg, banana, oatmeal and nuts. Mix well.

Add dry ingredients, mix well and drop by the teaspoon on ungreased cookie sheet.

Bake at 400 degrees F (200 degrees C) for 15 minutes or until edges turn lightly brown. Cool on wire rack. Store in a closed container.

Banana Macaroon Trifle

Ingredients

2 tablespoons butter or margarine, softened
1 cup sugar
1 egg
1 cup flaked coconut
1/2 cup old-fashioned oats
2 tablespoons all-purpose flour
1 teaspoon baking powder
1/4 cup milk
1 teaspoon vanilla extract
3 small firm bananas, sliced
1 tablespoon pineapple juice
1 (12 ounce) container frozen whipped topping, thawed

Directions

For macaroon mixture, beat butter and sugar in a mixing bowl until well blended. Add egg; mix well. Combine coconut, oats, flour and baking powder. Combine milk and vanilla; add to the sugar mixture alternately with coconut mixture alternately with coconut mixture (mixture will appear curdled).

Spread in a well-greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 25-30 minutes or until edges are golden brown. Cool completely; crumble. Set aside 1/4 cup for topping.

Just before serving, toss bananas with pineapple juice. In a 2-1/2-qt. serving bowl, layer a third of the macaroon crumbs, whipped topping and bananas. Repeat layers twice. Sprinkle with reserved crumbs.

Banana Blast I

Ingredients

1 banana
1 pinch ground nutmeg
1/2 teaspoon vanilla extract
1 cup milk
2 cups crushed ice

Directions

In a blender combine banana, nutmeg, vanilla, milk and crushed ice. Blend until smooth. Pour into glasses and serve.

Banana Slush Punch

Ingredients

4 ripe bananas
2 cups white sugar
3 cups water
1 (46 fluid ounce) can pineapple juice
2 (12 fluid ounce) cans frozen orange juice concentrate
1 (12 fluid ounce) can frozen lemonade concentrate
3 cups water
3 liters ginger ale

Directions

In a blender, combine bananas, sugar and 3 cups water. Blend until smooth. Pour into a large bowl and stir in pineapple juice. Blend in orange juice concentrate, lemonade concentrate and 3 cups water. Divide into 3 plastic containers and freeze until solid.

Remove from freezer 3 to 4 hours before serving. Using one portion at a time, place slush in a punch bowl and pour in 1 liter of ginger ale for each.

Banana Cream Pie II

Ingredients

4 cups heavy whipping cream
2 cups half-and-half
1 cup crushed ice
1 (3.5 ounce) package instant
vanilla pudding mix
1 (9 inch) pie crust, baked
2 bananas, sliced

Directions

Place heavy whipping cream and half and half cream in a mixing bowl. Whip with an electric mixer, starting on low speed. Add ice, and continue mixing for about 5 minutes. Add pudding mix. Increase to medium speed, and mix another 5 minutes. Turn mixer to high speed, and mix until pudding is very stiff.

Line bottom of pie crust with one banana, sliced. Fill pie shell with filling until level with top, using about half of the prepared filling. Top with slices of second banana. Pile on the rest of the filling, shaping with rubber spatula to form a high center cone; the higher the pie, the more spectacular. Refrigerate at least 1 hour until thoroughly chilled.

To serve, top each piece with freshly whipped cream and a few slices of banana for garnish.

Banana Split Ice Cream Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2 bananas, sliced
1 quart strawberry ice cream,
softened
1 (20 ounce) can crushed
pineapple, drained
1 cup heavy whipping cream
1/4 cup chopped walnuts
1/4 cup maraschino cherries
(optional)

Directions

Mix cookie crumbs with 1/4 cup melted butter or margarine. Press into a 9-inch pie plate.

Arrange bananas over bottom of crust. Spread ice cream in an even layer over bananas. Top with drained pineapple. Whip the cream and spread over top. Sprinkle with nuts.

Place pie in freezer for 4 hours or until firm. Garnish with cherries, if desired. Makes 8 servings.

Peanut Butter and Banana Frosting

Ingredients

1/2 cup margarine
1/2 cup shortening
1 cup peanut butter
3 tablespoons evaporated milk
1 teaspoon vanilla extract
1/2 teaspoon butter flavored
extract
1 pound confectioners' sugar
2 bananas

Directions

Combine margarine, shortening, peanut butter, milk, vanilla, and butter flavoring. Add confectioners' sugar and beat until creamy. Add more milk, if needed, 1 teaspoon at a time.

Spread icing over one layer of a yellow cake. Slice bananas on top. Place second layer on top and frost top and sides.

Chocolate Banana Split Drizzle

Ingredients

1/4 cup unsweetened cocoa
1 teaspoon white sugar
1/4 cup milk
1 tablespoon butter

Directions

In a microwave-safe bowl, combine cocoa, sugar, milk and butter. Microwave 2 minutes, stirring 3 times. Serve over ice cream.

Banana Boats

Ingredients

2 bananas
1/4 cup semisweet chocolate
chips
1/4 cup miniature marshmallows

Directions

Slit each banana lengthwise through the peel, making sure not to cut all the way through to the other side. Stuff the bananas with marshmallows and chocolate chips.

Wrap each banana in aluminum foil and cook over a fire, on the barbecue, or in a 300 degree oven for 5 minutes, or until chocolate is melted. Eat with a spoon.

Banana Berry Smoothie III

Ingredients

1 banana, frozen and chunked
1 cup frozen raspberries
3/4 cup orange juice
1/4 cup vanilla yogurt

Directions

In a blender, combine banana, raspberries, orange juice and yogurt. Blend until smooth. Pour into glasses and serve.

Banana Prune Muffins

Ingredients

1/2 cup white sugar
1/4 cup vegetable oil
1 egg
1 cup mashed banana
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 cup chopped pitted prunes

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a muffin pan, or use paper liners.

In a large bowl, combine sugar, oil and eggs. Beat until smooth. Blend in banana and vanilla. Mix together flour, baking powder, baking soda, salt and cinnamon, then stir into egg mixture until just moistened. Mix in the prunes. Spoon into muffin cups.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Banana Cheesecake with Caramel Sauce

Ingredients

2 cups graham cracker crumbs
1/3 cup margarine, melted
1/4 cup white sugar
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup mashed banana
1 (12 fluid ounce) can evaporated milk
1 (14 ounce) package individually wrapped caramels, unwrapped
1 banana, sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the graham cracker crumbs, 1/4 cup sugar, and melted margarine. Press into the bottom of a greased 9x13 inch baking dish.

In another bowl, mix together the cream cheese and 3/4 cup sugar until smooth. Blend in the eggs one at a time, then stir in the vanilla and mashed banana. Pour into the prepared crust.

Bake for 30 minutes in the preheated oven, or until the center is set. Cool, and refrigerate for at least 3 hours.

Combine evaporated milk and caramels in a saucepan over medium heat. Cook stirring frequently until caramels are melted and the mixture is smooth. Garnish the cheesecake with banana slices, and drizzle caramel sauce over.

Banana Maple Nut Bread

Ingredients

2 cups whole wheat flour
1/4 teaspoon salt
1/2 cup vegetable oil
1/2 cup pure maple syrup
4 eggs, separated
2 tablespoons milk
3 bananas, mashed
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large mixing bowl, combine flour and salt. Add oil, syrup and egg yolks; stir well. Add milk and mashed bananas; stir well. Add chopped nuts and stir.

Beat egg whites until stiff; fold into batter. Pour batter into prepared loaf pan. Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Whole Wheat Banana Strawberry Loaf

Ingredients

2 cups whole wheat flour
1 teaspoon baking soda
2 eggs
5/8 cup vegetable oil, divided
1 1/2 cups white sugar
3 bananas, mashed
1 cup chopped strawberries
1 pinch ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour loaf pan.

In a large bowl combine flour, baking soda and cinnamon. Set aside.

In a medium bowl blend together with an electric mixer the oil, sugar, eggs and banana until well combined.

Add banana mix to the flour mix. Add the strawberries. Mix with a spoon until combined. Do not overmix.

Pour the mix into the loaf pan and bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean and the loaf is well browned. Note: Blueberries or chocolate chips are great in place of the strawberries.

Frosted Banana Bars

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas
1 (16 ounce) container cream
cheese frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time, then stir in the sour cream and vanilla. Combine the flour, baking soda and salt; stir into the batter. Finally, mix in the mashed banana. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Allow bars to cool completely before frosting with the cream cheese frosting.

Banana Coffee Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 1/4 cups sugar
2 eggs
1 cup mashed ripe bananas
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
TOPPING:
1 cup chopped pecans
2 tablespoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cream cheese, butter and sugar. Add eggs, one at a time, beating well after each addition. Add the bananas and vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Combine topping ingredients; add half to batter. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with the remaining topping. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Aunt Mary's Banana-Chocolate Chip Bread

Ingredients

1 cup sugar
1/2 cup shortening
2 eggs
2 teaspoons vanilla extract
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream sugar and shortening. Beat in eggs, vanilla and bananas until thoroughly blended. Combine flour, baking soda and salt; add to creamed mixture and stir just until combined. Fold in chocolate chips. Spoon into a greased 9-in.x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until the bread tests done with a wooden pick. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

Banana Nut Pancakes

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup whipped topping
1 cup pancake mix
1 tablespoon sugar
1 egg
3/4 cup milk
2 teaspoons vegetable oil
1 medium ripe banana, mashed
1/2 cup chopped pecans

Directions

In a small mixing bowl, beat the cream cheese until smooth. Mix in whipped topping (mixture will be stiff); set aside.

In a bowl, combine pancake mix and sugar. Beat egg, milk and oil; add to pancake mix and mix well. Fold in banana and pecans. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with cream topping.

Banana Chip Muffins

Ingredients

1 3/4 cups all-purpose flour
1/4 cup sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1 egg
1/2 cup milk
1/3 cup vegetable oil
1/2 cup mashed ripe banana
1/2 cup unsweetened applesauce
1 cup miniature semisweet
chocolate chips

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. Combine the egg, milk, oil, banana and applesauce; stir into dry ingredients just until moistened. Fold in the chocolate chips. Fill greased muffin cups two-thirds full. Bake at 400 degrees F for 20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Banana Pudding III

Ingredients

1 (14 ounce) can sweetened condensed milk
1 1/2 cups cold water
1 (3.4 ounce) package instant vanilla pudding mix
2 cups heavy cream
3 bananas, sliced
1/2 cup lemon juice
36 vanilla wafers

Directions

In a medium bowl, stir together condensed milk and water. Beat in pudding mix until smooth. Chill in refrigerator 5 minutes.

In a separate bowl, whip cream until stiff peaks form. Fold whipped cream into chilled pudding mixture.

Dip sliced bananas in lemon juice. Shake off excess.

In a 2 1/2 quart serving bowl, spoon 1 cup pudding mixture. Top with one-third each of the wafers, bananas and remaining pudding. Repeat layers twice. Chill until serving.

Banana-Toffee Muffin Tops

Ingredients

2 1/2 cups biscuit/baking mix
1/3 cup English toffee bits or
almond brickle chips
1/4 cup sugar
1 egg
1/4 cup heavy whipping cream
1/2 teaspoon vanilla extract
1 cup mashed ripe bananas
Additional sugar

Directions

In a bowl, combine the biscuit mix, toffee bits and sugar. In another bowl, combine the egg, cream and vanilla; stir in the bananas. Stir into the dry ingredients just until combined.

Drop by tablespoonfuls onto greased baking sheets. Sprinkle with additional sugar. Bake at 425 degrees F for 11-13 minutes or until golden brown. Remove to wire racks. Serve warm.

Banana Date Bars

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 egg
1 teaspoon vanilla extract
2 cups sliced bananas
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup dates, pitted and chopped
1/2 cup chopped almonds

1/4 cup butter, softened
1/8 teaspoon salt
2 tablespoons lemon juice
1/2 teaspoon vanilla extract
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream margarine and sugar. Gradually mix in eggs and vanilla. Stir in bananas. Sift together the flour, baking powder, baking soda, and salt. Stir into the sugar mixture. Finally, fold in dates and chopped almonds.

Spread batter evenly into prepared baking pan. Bake in preheated oven for 30 to 35 minutes.

While the bars are baking, You can make the lemon icing. In a small bowl, Mix together salt and confectioners sugar. Stir in soft butter, lemon juice, and vanilla. Beat until smooth.

When bars are cool, spread the lemon icing over the top and cut into squares. Mmmm Mmmmm!

Thai Fried Bananas

Ingredients

3/4 cup white rice flour
1/4 cup tapioca flour
2 tablespoons white sugar
1 teaspoon salt
1/2 cup shredded coconut
1 1/4 cups water
10 bananas
3 cups oil for frying

Directions

In a medium bowl, mix rice flour, tapioca, sugar, salt and coconut. Stir in water, a little at a time, and mix to form a thick batter.

Peel the bananas and cut each lengthwise into 3 or 4 pieces. Heat oil in deep-fryer or deep wok to 375 degrees F (190 degrees C).

Completely coat each banana slice in batter, then fry in hot oil until golden. Drain on paper towels. Serve at once.

Easy Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package white cake mix
1/3 cup vegetable oil
4 eggs
8 ounces sour cream
8 tablespoons unsweetened cocoa powder
1/2 cup semisweet chocolate chips
1 banana, peeled and mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Mix together cake mix, oil, eggs, sour cream, cocoa, chocolate chips, and banana, and beat for two minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool in pan and dust with powdered sugar if desired. ENJOY!

Banana Nut Muffins

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
2 egg whites
1 cup mashed bananas
3/4 cup white sugar
3 tablespoons vegetable oil
1 teaspoon lemon zest
1/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray muffin tins with non-stick cooking spray.

In large bowl, stir together flour, baking powder, soda, and salt.

In a medium bowl, beat egg whites slightly. Stir in bananas, sugar, oil, and lemon peel. Add to flour mixture, stirring just until combined. Stir in walnuts. Fill muffin pan cups 2/3 full.

Bake for about 20 to 25 minutes, or until tops are lightly browned. Remove muffins from pan.

Orange Banana Nut Bread

Ingredients

1 1/2 cups sugar
3 tablespoons vegetable oil
2 eggs
1 1/4 cups mashed bananas
3/4 cup orange juice
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in bananas and orange juice. Combine the dry ingredients; add to banana mixture, beating just until moistened. Stir in walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely.

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set. In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

Extra Simple BBQ Banana

Ingredients

2 bananas
4 scoops vanilla ice cream
1 teaspoon chopped fresh mint
(optional)

Directions

Place whole, unpeeled bananas on grill, turning occasionally until the peel is blackened. Remove stems and skin.

Slice bananas, and serve over vanilla ice cream with mint garnish.

Makeover Old-Fashioned Banana Cake

Ingredients

3 cups all-purpose flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
2 eggs
2 egg whites
1/2 cup unsweetened applesauce
1/2 cup canola oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can unsweetened
crushed pineapple, undrained
2 cups banana, diced
1 (10 ounce) jar maraschino
cherries, drained
1/2 cup chopped walnuts
1 1/2 teaspoons confectioners'
sugar

Directions

In a large mixing bowl, combine the first six ingredients. In a small bowl, combine the eggs, egg whites, applesauce, oil and vanilla. Beat into dry ingredients just until combined. Stir in pineapple. Fold in the bananas, cherries and walnuts.

Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour. Add the batter. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Banana Margaritas

Ingredients

6 fluid ounces tequila
1 (6 ounce) can frozen limeade concentrate
4 fluid ounces triple sec liqueur
6 cups ice
2 bananas
1/4 cup coarse granulated sugar

Directions

Sugar the rims of 4 large margarita glasses. To do so, pour sugar onto a small plate, moisten the rims of the glasses on a damp towel and press them into the sugar.

In a blender, combine tequila, limeade, triple sec and ice. Blend until smooth. Add bananas and blend again until smooth. Pour into glasses and serve.

Banana Bread Crumb Pudding

Ingredients

1 banana, mashed
1 egg
1/3 cup applesauce
1/4 cup nonfat milk
2 tablespoons honey
1 tablespoon brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
4 cups dry bread crumbs
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1-quart baking dish.

In a bowl, combine banana, egg, applesauce, milk and honey to form a batter. Stir in brown sugar, cinnamon, nutmeg and cloves. Fold in bread crumbs. Stir in raisins. Pour into prepared dish.

Bake in preheated oven 30 minutes, until set.

Spiced Banana Cake

Ingredients

1/2 cup butter, softened
1 cup packed light brown sugar
1/2 cup white sugar
1 1/4 teaspoons ground allspice
1/2 teaspoon ground nutmeg
2 eggs
1 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
3/4 cup rolled oats
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
1/3 cup sour cream
1 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Combine flour, oats, baking soda, baking powder and salt in a medium size bowl.

In a large bowl, cream the butter or margarine. Add brown sugar, sugar, allspice and nutmeg; beat until light and fluffy. Mix in eggs and vanilla extract. Add 1/3 of the dry ingredients to the butter mixture; mix well. Add the sour cream; mix well. Add another 1/3 of the dry ingredients; mix well. Add half of the bananas; mix well. Repeat with remaining 1/3 of the dry ingredients and remaining bananas. Pour batter into prepared pans.

Bake until cake tests done, about 30 minutes. Let it cool in the pan for 5 minutes, and then turn onto wire rack to cool. Frost with Allspice Cream Cheese Frosting.

Banana Cake VI

Ingredients

3/4 cup butter
2 1/8 cups white sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1 1/2 cups buttermilk
2 teaspoons lemon juice
1 1/2 cups mashed bananas

1/2 cup butter, softened
1 (8 ounce) package cream
cheese, softened
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, mix mashed bananas with lemon juice, set aside. In a medium bowl, mix flour, baking soda and salt. Set aside.

In a large bowl, cream 3/4 cup butter and 2 1/8 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in banana mixture. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and place directly into freezer for 45 minutes. This will make the cake very moist.

For the frosting: In a large bowl, cream 1/2 cup butter and cream cheese until smooth. Beat in 1 teaspoon vanilla. Add confectioners sugar and beat on low speed until combined, then on high until frosting is smooth. Spread on cooled cake.

Strawberry Banana Crepes

Ingredients

1 cup all-purpose flour
1 tablespoon sugar
1/2 teaspoon ground cinnamon
1 1/2 cups milk
2 eggs
1 tablespoon butter

FILLING:

1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup confectioners' sugar

TOPPING:

2 cups sliced fresh strawberries
2 firm bananas, sliced
1/4 cup sugar (optional)

Directions

In a mixing bowl, combine the flour, sugar, cinnamon, milk and eggs; mix well. Cover and refrigerate for 1 hour.

In an 8-inch nonstick skillet, melt 1 teaspoon butter. Stir batter; pour about 2 tablespoons into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack.

Repeat with remaining batter, add butter to a skillet as needed. When cool, stack crepes with waxed paper on paper towels in between.

In a mixing bowl, combine the filling ingredients. Spread 2 rounded tablespoonfuls on each crepe; roll up. Combine topping ingredients; spoon over crepes.

Brazilian Bananas

Ingredients

6 medium bananas, halved
lengthwise
1/2 cup fresh orange juice
1 tablespoon fresh lemon juice
1/2 cup white sugar
1/8 teaspoon salt
2 tablespoons butter
1 cup flaked coconut

Directions

Preheat the oven to 400 degrees F (200 degrees C). Butter a 9x13 inch baking dish.

Place the bananas into the baking dish. Combine the orange juice, lemon juice, sugar and salt in a pitcher or bowl; pour over the bananas. Dot with butter.

Bake for 15 minutes in the preheated oven. Sprinkle with coconut before serving.

Tangy Banana Salad

Ingredients

1 cup plain yogurt
1 teaspoon mustard powder
1 pinch salt
3 bananas, sliced
1 teaspoon minced fresh cilantro
1 pinch chili powder (optional)

Directions

Mix together the yogurt, mustard powder, and salt in a serving bowl. Add the banana slices and stir gently until bananas are evenly coated with yogurt mixture.

Garnish with chopped cilantro and chili powder. Serve immediately.

Sugarless Banana Walnut Cake

Ingredients

2/3 cup mashed bananas
1/2 cup butter or margarine,
softened
3 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
3/4 cup water
1 cup chopped walnuts

Directions

In mixing bowl, beat bananas and butter until creamy. Add eggs and beat well. Combine flour, baking powder, baking soda and cinnamon; add to banana mixture alternately with water, beating well after each addition. Stir in nuts. Spoon into a greased 9-in. square baking pan. Bake at 350 degrees F for 30 minutes or until cake tests done. Cool.

Maple Banana Fritter with Fruit Cocktail

Ingredients

5 tablespoons butter or margarine
1/4 cup maple syrup
4 tablespoons rum
5 tablespoons fruit cocktail juice
1 large lemon, juiced
2 tablespoons butter or margarine
3 bananas, halved lengthwise
1 (15.25 ounce) can fruit cocktail,
drained and juice reserved
6 large scoops vanilla ice cream

Directions

Warm 5 tablespoons butter in a saucepan over low heat. Stir in maple syrup. Then stir in rum, fruit cocktail juice, and lemon juice to taste. Remove from heat, and set aside.

Warm 2 tablespoons butter in a skillet. Place halved bananas in skillet and fry on both sides until golden and a bit crisp on the edges.

Place bananas cut-side up on dessert plates. Spoon 1 or 2 tablespoonfuls of fruit cocktail into the center of each banana. Lay a scoop of ice cream on top. Then drizzle with maple sauce.

Campfire Banana Splits

Ingredients

6 large bananas, unpeeled, stems removed
2 cups semisweet chocolate chips
1 (10.5 ounce) package miniature marshmallows

Directions

Preheat the grill for high heat.

Spray 4 sheets of aluminum foil, large enough to wrap bananas, with cooking spray.

Slice the peel of the banana from stem to bottom, while slicing the banana inside lengthwise. The bananas can be cut into slices instead if you like, (while still in the peel) for easier handling later.

Carefully open the banana just wide enough to place the chocolate chips and marshmallows inside the peel with the banana. Stuff with as much of the chocolate chips and marshmallows as desired.

Wrap the bananas with the aluminum foil and place on the grill or directly in the coals of a fire. Leave in long enough to melt the chips and the marshmallows, about 5 minutes. Unwrap bananas, open the peels wide, and eat with a spoon.

Banana Bread II

Ingredients

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2/3 cup white sugar
1/3 cup butter, softened
2 eggs
1 cup mashed banana
1/2 cup chopped walnuts

Directions

Grease an 8x4 inch loaf pan. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, sift together flour, baking powder, baking soda, salt, and sugar. Add butter, eggs, nuts, and mashed banana. Beat until well blended.

Pour batter into prepared pan and bake about 1 hour, or until a toothpick inserted in the center of the loaf comes out clean.

Banana Waffles

Ingredients

1 1/4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 pinch ground nutmeg
1 cup 1% milk
1 egg
2 ripe bananas, sliced

Directions

Preheat waffle iron. In a large mixing bowl, sift together flour, baking powder, salt and nutmeg. Stir in milk and eggs until mixture is smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour two tablespoons of the waffle batter onto the hot waffle iron. Place two slices of banana on top of the batter and then spoon another two tablespoons of batter on top of the banana. Cook until golden brown. Serve hot.

Banana Wheat Muffins

Ingredients

1 1/3 cups all-purpose flour
2/3 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup mayonnaise*
3/4 cup sugar
1 cup mashed ripe bananas

Directions

In a bowl, combine the flours, baking soda and salt. In another bowl, combine mayonnaise, sugar and bananas; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

My Aunt's Banana Bread

Ingredients

3 ripe bananas, mashed
1 teaspoon distilled white vinegar
1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs, beaten
2 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
(optional)
1/2 cup chocolate chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Stir the bananas and vinegar together in a bowl, and set aside. Cream the sugar and butter together in a large bowl until creamy and smooth, then beat in the eggs. Stir in the reserved banana mixture. In a separate bowl, stir the flour, baking soda, baking powder, and salt together until the mixture is free of lumps. Mix the flour mixture into the butter-sugar mixture until well blended, and stir in the chopped walnuts and chocolate chips. Spread the batter into the prepared loaf pan.

Bake in the preheated oven until lightly browned and a toothpick inserted into the center of the loaf comes out clean, 50 to 60 minutes. Let cool in pan about 5 minutes, then turn out onto a wire rack.

Banana Bread VI

Ingredients

4 ripe bananas, mashed
2/3 cup white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x4 inch loaf pan and set aside.

In a large bowl, sift together the flour, baking powder, and salt. Set aside.

In another bowl, mash the bananas and stir in the eggs and sugar. Stir in the flour mixture and mix until just combined, then fold in the chopped nuts (optional). Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes or until bread tests done. Remove from oven and cool on a rack for 10 minute, then remove from pan and cool completely. Slice and serve.

Banana Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted
5 bananas
1 (3 ounce) package cream cheese, softened
2 (3.5 ounce) packages instant banana pudding mix
3 1/2 cups milk
1 (8 ounce) container frozen whipped topping, thawed
2 bananas, sliced (optional)
1 tablespoon lemon juice (optional)

Directions

In a medium bowl, mix graham cracker crumbs and sugar. Stir in melted butter. Mix thoroughly, then press mixture into bottom of a 9x13 inch pan.

Cut bananas into 1/4 inch slices and make a single layer of banana slices on graham cracker crust. Reserve remaining banana slices.

In a large mixing bowl, whip cream cheese until fluffy. Add pudding mix and whip mixture until smooth. Add milk and mix until all ingredients are thoroughly combined. Pour mixture over layer of bananas.

Make another layer of banana slices on top of pudding layer. Cover bananas with whipped topping. Refrigerate at least 3 hours before serving. If using banana slices for garnish, toss with lemon juice to prevent browning.

Banana Anna

Ingredients

1 banana
1 1/2 cups milk
1 tablespoon honey
1/4 teaspoon ground nutmeg

Directions

In a blender combine banana, milk, honey and nutmeg. Blend until smooth.

High Altitude Banana Chocolate Chip Cookies

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup white sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup mashed banana
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking powder, baking soda and salt, set aside.

In a large bowl, cream together the butter, sugar and brown sugar. Beat in the eggs, one at a time, then stir in the vanilla and mashed banana. Mix in the dry ingredients until just blended, then fold in chocolate chips. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

A-Number-1 Banana Cake

Ingredients

2 1/2 cups all-purpose flour
1 tablespoon baking soda
1 pinch salt
1/2 cup unsalted butter
1 cup white sugar
3/4 cup light brown sugar
2 eggs
4 ripe bananas, mashed
2/3 cup buttermilk
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round pans. In a small bowl, whisk together flour, baking soda and salt; set aside.

In a large bowl, cream butter, white sugar and brown sugar until light and fluffy. Beat in eggs, one at a time. Mix in the bananas. Add flour mixture alternately with the buttermilk to the creamed mixture. Stir in chopped walnuts. Pour batter into the prepared pans.

Bake in the preheated oven for 30 minutes. Remove from oven, and place on a damp tea towel to cool.

Citrus Glazed Banana Squash

Ingredients

1 1/2 pounds banana squash,
peeled and cubed
1/4 cup butter
2 tablespoons water, or as
needed
1 tablespoon orange juice
3 tablespoons apricot preserves
1/8 teaspoon ground cloves
1/4 teaspoon salt
1 pinch ground black pepper

Directions

Melt butter in a large skillet over medium heat. Add squash cubes and water. Cover, and cook for about 5 minutes, or until squash is tender. Stir occasionally, and add more water if necessary to prevent squash from sticking to the pan.

Reduce heat to low, and stir in the orange juice, apricot preserves, cloves, salt and pepper. Cook and stir uncovered until squash is evenly glazed.

Banana Bread VIII

Ingredients

1/2 cup shortening
1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 ripe bananas

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, cream the shortening and sugar. Sift in the flour, baking soda and salt. Blend in the mashed bananas. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes, or until a knife inserted into center of loaf comes out clean.

Brandied Bananas

Ingredients

1 tablespoon butter
1/4 cup chopped pecans
2 medium bananas, sliced
1 tablespoon blackstrap molasses
1 tablespoon brandy

Directions

In a medium skillet, melt butter over high heat; add pecans and stir 1 minute to lightly toast nuts. Stir in bananas and molasses; cook 1 minute. Add brandy and cook another 2 to 3 minutes.

Remove from heat and serve immediately, or pour into covered container and refrigerate. If refrigerated, when ready to serve; bring topping to room temperature or gently warm over low heat.

Banana Split Pie

Ingredients

1 cup margarine, softened
2 eggs
2 cups confectioners' sugar
2 (9 inch) prepared graham cracker crusts
5 bananas, sliced
1 (15 ounce) can crushed pineapple, drained with juice reserved
1 (16 ounce) container frozen whipped topping, thawed
1 (4 ounce) jar maraschino cherries
1/2 cup pecans

Directions

In a medium bowl, cream together the margarine, eggs and confectioners' sugar; beat for 15 minutes. Spread evenly in the graham cracker crusts.

In each crust, place banana slices on top of sugar mixture; spread pineapple on bananas. Spoon a little of the reserved juice over fruit. Spoon whipped topping over fruit; garnish with cherries and pecans. Chill before serving.

Banana Split Muffins

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
1/2 cup miniature semisweet
chocolate chips
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon salt
3 medium bananas, mashed
1/2 cup mayonnaise*
6 maraschino cherries, halved

Directions

In a bowl, combine flour, sugar, chocolate chips, walnuts, baking soda and salt. In another bowl, combine bananas and mayonnaise. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 20-25 minutes or until muffins test done. Press a cherry half, cut side down, into the top of each muffin. Cool for 5 minutes before removing from pan to a wire rack.

Butterscotch Banana Drops

Ingredients

3/4 cup butter or margarine,
softened
1 cup sugar
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1 cup mashed ripe bananas
1 1/2 cups quick-cooking oats
1 1/2 cups chopped pecans
1 cup butterscotch chips
1 cup chopped dates

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg. Combine the flour, salt, baking soda and nutmeg; gradually add to the creamed mixture. Add bananas. Stir in oats, pecans, butterscotch chips and dates. Drop by rounded teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Banana Fritters

Ingredients

1/2 cup milk
2 bananas, mashed
2 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
2 eggs, beaten
1 tablespoon margarine, melted
1 quart vegetable oil for frying
1/2 cup confectioners' sugar

Directions

In a mixing bowl, combine the milk and bananas. Sift in the flour, salt, and baking powder. Thoroughly mix in the eggs and margarine.

Heat the oil in a large skillet to 365 degrees F (180 degrees C).

Carefully place spoonfuls of the mixture into the hot oil and fry until brown. Flip the fritter and continue to brown. Remove fritters from the oil and drain on paper towels. Dust the fritters with confectioners' sugar and serve while warm.

Coconut Banana Bread

Ingredients

1 cup butter or margarine, melted
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon rum extract
2 cups mashed ripe bananas
2 3/4 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
6 (1 ounce) squares white baking chocolate, coarsely chopped
1 cup flaked coconut
1 cup chopped pecans

Directions

In a mixing bowl, combine butter and sugar; mix well. Add eggs and extracts; beat on high speed until thickened. Stir in bananas. Combine the flour, baking soda and salt; gradually add to banana mixture. Fold in the chocolate, coconut and pecans. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 70-75 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Wonderful Banana Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 very ripe bananas, mashed
1 teaspoon baking soda

Directions

Prepare yellow cake mix according to package directions.

Mash the bananas with the baking soda and stir into the cake mix batter. Pour batter into one greased and floured 9x13 inch baking pan.

Do not preheat oven. Place uncooked cake in oven and turn oven on to 350 degrees F (175 degrees C). Bake for 1 hour. Let cake cool thoroughly and then refrigerate.

Mommy's Banana Suzy Q's

Ingredients

1 (18.25 ounce) package banana cake mix
1 (3.5 ounce) package instant banana pudding mix
3/4 cup vegetable oil
4 eggs
3/4 cup water
3 tablespoons all-purpose flour
1 cup milk
1/2 cup shortening
1/2 cup butter, softened
1 cup white sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, stir together the cake mix and instant pudding. Add eggs, oil and water, mix until smooth. Pour into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, set aside to cool. Prepare filling using the second set of ingredients.

In a small saucepan, stir together the flour and milk, and cook over medium heat until boiling. Stir over heat until thick, about 2 minutes. Remove from heat and set aside to cool. In a medium bowl, cream butter, shortening, sugar and vanilla until light and fluffy. Gradually beat in the flour mixture at high speed. Invert cooled cake onto a tray. Split into two layers horizontally, and fill with the frosting. Replace top layer and cut into 3x2 inch rectangles. These keep better if individually wrapped.

Honey Banana Muffins

Ingredients

1 cup whole wheat flour
1/2 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs, lightly beaten
1 cup mashed ripe bananas
1/2 cup unsweetened applesauce
6 tablespoons honey
1/2 cup golden raisins

Directions

In a large bowl, combine the first five ingredients. Combine the eggs, banana, applesauce and honey; stir into dry ingredients just until moistened. Fold in the raisins.

Coat muffin cups with nonstick cooking spray; fill two-thirds full with batter. Bake at 375 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Banana Smoothie II

Ingredients

1 banana
1 cup cold milk
1 egg
1 tablespoon wheat germ
1 tablespoon honey
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg

Directions

In a blender, combine banana, milk, egg, wheat germ, honey, vanilla and nutmeg. Blend until smooth. Pour into a chilled glass and serve.

Banana Colada

Ingredients

4 bananas -- peeled, sliced, and frozen
1 cup pineapple juice
1 (14 ounce) can cream of coconut
1 fluid ounce rum

Directions

In an electric blender, combine bananas, pineapple juice, cream of coconut and rum. Blend until the mixture reaches your desired consistency.

Irish Bananas

Ingredients

1/2 cup butter
1/2 cup packed light brown sugar
1/2 cup Irish whiskey
4 large bananas, peeled and
halved lengthwise

Directions

Melt the butter in a skillet over medium heat. Stir in the brown sugar and whiskey. Bring to a boil and cook until sugar has dissolved. Add bananas to the skillet and simmer gently until bananas are tender and glazed with the syrup. Serve immediately with vanilla ice cream.

Banana Shake

Ingredients

1 banana
1 tablespoon lemon juice
4 tablespoons white sugar
1 cup milk
1 cup plain yogurt
1/4 cup whipped cream, garnish

Directions

In a blender, combine banana, lemon juice and sugar. Process until smooth. Blend in the milk and yogurt. Pour into glasses, top with a dab of whipped cream and serve.

Nanna's Banana Bread

Ingredients

1/2 cup buttermilk
2 eggs
1/2 cup vegetable oil
1 cup white sugar
2 small very ripe bananas, sliced
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a blender, combine milk, eggs, oil, sugar and banana pieces. Process until smooth. In a large bowl, sift together all the flour, cinnamon, baking powder, baking soda, and salt. Add banana mixture to dry ingredients. Mix well. Stir in nuts. Pour batter into prepared pan.

Bake in preheated oven for 55 to 60 minutes until golden brown, and a toothpick inserted into center of the loaf comes out clean.

Bangin' Banana Bread

Ingredients

1/2 cup butter, at room temperature
1/2 cup white sugar
2 eggs, at room temperature
2 1/2 cups pureed ripe bananas
1 1/4 teaspoons baking soda
1/2 teaspoon baking powder
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup coarsely chopped macadamia nuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a mixing bowl, beat the butter and sugar together with an electric mixer until thoroughly blended. Beat in the eggs, one at a time, and add the bananas, baking soda, baking powder, salt, and vanilla extract. Stir in the flour by hand until barely combined, and gently fold the macadamia nuts into the batter.

Pour the batter into the prepared pan, and bake on the oven's middle shelf until a toothpick or cake tester inserted in the middle of the loaf comes out clean, 60 to 65 minutes.

Remove from oven, and let the loaf rest for 10 minutes before turning out from the pan.

Nutty Banana Bread

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
10 bananas, mashed
3/4 cup butter, softened
1 cup brown sugar
3 eggs, beaten
3/4 cup walnut halves or pieces
1/4 cup pecan halves or pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease three 8x4 inch loaf pans.

In a large bowl, stir together flour, baking soda and salt. In a separate bowl, beat together bananas, butter, brown sugar and eggs. Stir banana mixture into flour mixture, just until combined. Fold in nuts. Pour batter into prepared pans.

Bake in preheated oven for 30 to 45 minutes, until a toothpick inserted into the center of the loaf comes out clean. Let bread rest in pans for 10 minutes, then remove loaves from pans and allow to cool on a wire rack.

Banana Pecan Cake

Ingredients

1 1/2 cups sugar
3/4 cup shortening
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
2 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
1/2 cup chopped pecans
PECAN FILLING:
1/2 cup sugar
2 tablespoons all-purpose flour
1/2 cup light cream
2 tablespoons butter
1/2 cup chopped pecans
1/4 teaspoon salt
1 teaspoon vanilla extract
FLUFFY FROSTING:
1 egg white
1/4 cup shortening
1/4 cup butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Blend in bananas and vanilla. Sift flour; then sift together with baking powder, soda and salt. Add alternately with buttermilk to the creamed mixture. Stir in nuts. Pour into two greased and floured 9-in. round cake pans. Sprinkle coconut on top of each cake. Bake at 375 degrees F for 25-30 minutes or until cakes test done. Cool in pans 10 minutes; remove and cool completely. For filling, combine sugar, flour, cream and butter in a saucepan. Cook over medium heat until thick. Add nuts, salt and vanilla; cool. Spread filling on one cake layer with coconut side up. Place second layer, coconut side up, on top. For frosting, beat egg white, shortening, butter and vanilla until smooth and creamy. Add sugar and beat until light and fluffy. Frost sides of cake only. If desired, cake can be made without frosting.

Banana Apple Muffins

Ingredients

3/4 cup old-fashioned oats
1/2 cup all-purpose flour
3 tablespoons sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
1 egg
1/3 cup milk
1 tablespoon vegetable oil
1/2 cup grated peeled tart apple
1/4 cup mashed ripe banana

Directions

In a bowl, combine the first seven ingredients. In another bowl, beat the egg, milk and oil. Stir into dry ingredients just until moistened. Fold in apple and banana. Fill greased muffin cups about three-fourths full.

Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Banana Cranberry Bread

Ingredients

2 1/2 cups white sugar
1 cup shortening
3 eggs
3 mashed bananas
1 cup cranberry sauce
1/2 cup milk
1 teaspoon vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and shortening until light and fluffy. Beat in eggs, and mix in bananas, cranberry sauce, milk, and vanilla. In a separate bowl, mix together flour, baking soda, baking powder, cinnamon, and nutmeg. Gradually blend flour mixture into the banana mixture. Fold in walnuts. Pour into the prepared loaf pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely.

Don't Knock it Until You Try it Zucchini Chocolate

Ingredients

1 cup grated zucchini, frozen
2 large ripe bananas, peeled and frozen
2 tablespoons cocoa powder
1/4 cup chopped peanuts
1/2 cup sugar
1 cup half and half

Directions

Blend the zucchini, bananas, cocoa powder, peanuts, sugar, and half and half in a food processor until smooth, thick, and creamy.

Simply Delicious Banana Crumb Bread

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 cup shortening
2 eggs
1 cup milk
1 teaspoon almond extract
1 teaspoon ground cinnamon
1 very ripe banana, mashed

3/4 cup all-purpose flour
1/2 cup brown sugar, packed
1 cup quick-cooking rolled oats
1/2 teaspoon ground cinnamon
1/2 cup cold butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour 8x4 inch loaf pan.

Whisk together flour, sugar, and baking powder in a mixing bowl. With a pastry blender, cut in the shortening until the mixture resembles coarse crumbs. Whisk together the eggs, milk, vanilla extract, and cinnamon in a large bowl. Add the banana, and mix well. Fold the flour mixture into the banana mixture until combined. Pour batter into prepared pan.

Prepare the crumb topping by combining the flour, brown sugar, oats, and cinnamon in a mixing bowl. Cut in the butter until the mixture resembles coarse crumbs. Spoon the crumb mixture over the batter.

Bake in preheated oven for 20 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until a toothpick inserted in center of the loaf comes out clean, 10 to 15 minutes longer. Cool in pan 10 minutes before turning out onto a wire rack.

South Of The Sea Chicken and Bananas

Ingredients

1/4 cup lemon juice
1 (14 ounce) can sweetened condensed milk
1/3 cup milk
1/2 cup flaked coconut
1/8 teaspoon ground cardamom
6 very firm bananas, halved lengthwise
3 cups cornflakes cereal
6 pounds skinless, boneless chicken breast halves
3/4 cup butter, melted
1 kiwi, peeled and sliced for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a food processor or blender blend the lemon juice, condensed milk, milk, coconut and cardamom until smooth. Pour into a large bowl. Put cornflakes in a shallow dish for rolling.

Dip bananas in milk mixture, roll in cornflakes and set aside. Dip chicken pieces in remaining milk mixture and roll in the remaining cornflakes. Place the bananas in one 9 x 13 inch dish. Place the chicken pieces in another 9 x 13 inch dish. Drizzle both the bananas and the chicken with 1/2 cup of the melted butter and bake in the preheated oven, uncovered, for 1 hour.

Remove both dishes from the oven and arrange the bananas over the chicken in one dish. Drizzle with the remaining butter and bake for 15 more minutes or until the chicken juices run clear. Garnish with kiwi and pineapple slices if desired, and serve.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/4 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Pear Banana Berry Bake

Ingredients

1 (15 ounce) can pear halves,
drained
1 cup fresh cranberries
4 cups sliced banana
1/4 cup orange juice
1/4 cup white sugar
1/8 teaspoon salt
1/8 teaspoon ground cloves
1/2 cup brown sugar
1/2 cup all-purpose flour
1/4 cup rolled oats
1/8 teaspoon ground cloves
1/2 teaspoon grated orange zest
3 tablespoons butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a 1 1/2 quart casserole dish, mix pears, cranberries, bananas, orange juice, sugar, salt and 1/8 teaspoon cloves. Mix lightly.

In a small bowl, mix brown sugar, flour, oats, remaining 1/8 teaspoon cloves and orange rind. Cut in butter until crumbly. Sprinkle over fruit.

Bake in the preheated oven for 15 to 20 minutes, or until top is golden brown. Serve at room temperature.

Banana Fruit Smoothie

Ingredients

1 cup pineapple juice
3 bananas, sliced
1 tablespoon honey
2 cups ice

Directions

In a blender, combine pineapple juice, bananas, honey and ice. Blend until smooth. Pour into glasses and serve.

Bananas 'N' Cream Bundt Cake

Ingredients

1/3 cup shortening
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups mashed ripe bananas
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
3/4 cup chopped walnuts
confectioners' sugar

Directions

In a mixing bowl, cream the shortening and sugar. Add the eggs, one at a time, beating well after each addition. Blend in vanilla. Add bananas and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, stirring just until combined. Stir in walnuts. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50 minutes or until cake tests done. Cool 10 minutes in pan before removing to a wire rack to cool completely. Dust with confectioners' sugar before serving.

Banana Spring Rolls

Ingredients

2 large bananas
8 (7 inch square) spring roll wrappers
1 cup brown sugar, or to taste
1 quart oil for deep frying

Directions

Preheat the oil in a deep-fryer or large cast-iron skillet to 375 degrees F (190 degrees C).

Peel bananas, and slice them in half lengthwise, then crosswise into fourths. Place one piece of banana diagonally across the corner of a spring roll wrapper, and sprinkle with brown sugar to taste. Roll from the corner to the center, then fold top and bottom corners in, and continue rolling. Dip your finger in water and brush the last edge to seal. Repeat with remaining banana pieces.

Fry a few banana rolls at a time in the hot oil until evenly browned. Remove to paper towels to drain. Serve hot or cold.

Jo Jo's Favorite Banana Muffins

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 cup mashed ripe banana
1/2 cup margarine
2 eggs
6 tablespoons milk
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

In a medium bowl mix flour, baking powder, baking soda, salt, and cinnamon and set aside.

In a separate bowl cream margarine and sugar, add eggs and mix until smooth. Stir in milk and mashed banana and mix well.

Fold in flour mixture into the liquid ingredients until combined.

Fill greased muffin tins two-thirds of the way full.

Bake in a preheated 350 degree F (175 degrees C) oven for 25 to 30 minutes.

Bananasicles

Ingredients

4 medium bananas, peeled and halved horizontally
2 1/2 cups KELLOGG'S® RICE KRISPIES® cereal
1/2 cup coarsely chopped dried fruits or flaked coconut
1 (16 ounce) package vanilla-flavored candy coating or vanilla-almond bark
8 ice cream sticks

Directions

Place banana pieces on foil-lined baking sheet. Cover with plastic wrap. Freeze until needed.

In shallow dish combine KELLOGG'S® RICE KRISPIES® cereal and fruit. Set aside.

With adult help, in small saucepan melt candy coating according to package directions. Remove from heat. Pour into another shallow dish.

Remove bananas from freezer and insert an ice-cream stick into cut end of each banana piece. Dip banana halves into melted candy coating, letting excess drip off. Roll in cereal mixture until evenly coated. Return to baking sheet. Freeze for 15 minutes. Transfer to airtight container. Freeze for 2 hours to 1 week. Let stand at room temperature for 10 minutes before serving.

Banana Bread IV

Ingredients

5 very ripe bananas
4 eggs
1 cup shortening
2 1/2 cups white sugar
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease 2 - 9x5 inch loaf pans. In a medium bowl, mash bananas and stir in the eggs until well blended. Set aside.

In large bowl, beat shortening and gradually add sugar. Stir in vanilla and banana mixture. Whisk together flour, baking soda, and salt; blend into batter. Add walnuts if desired. Divide between the prepared pans.

Bake for 1 hour 15 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean.

Banana Bars

Ingredients

1/2 cup shortening
1 cup white sugar
1/2 cup milk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 very ripe banana, mashed
1 teaspoon lemon juice
1/2 cup chopped walnuts

2 tablespoons butter, melted
1 teaspoon vanilla extract
2 cups confectioners' sugar
1/2 ripe banana
1/2 teaspoon salt
1/4 teaspoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the shortening and sugar until smooth. Stir in the milk and 1 teaspoon vanilla. Combine the flour, baking soda and 1/2 teaspoon salt; stir into the sugar mixture. Mix in 1 banana, 1 teaspoon lemon juice and walnuts. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Let bars cool in the pan on a wire rack.

To make the frosting: In a medium bowl, mix together the melted butter, 1 teaspoon vanilla, confectioners' sugar, 1/2 banana, 1/2 teaspoon of salt and 1/4 teaspoon lemon juice using an electric mixer. Beat until smooth. Spread over cooled bars and then cut into squares.

Amish Friendship Banana Nut Bread

Ingredients

1/2 cup shortening
4 large ripe bananas
2 cups Amish Friendship Bread Starter (see footnote for recipe link)
3 eggs
1/2 cup milk
1 cup white sugar
1 cup chopped walnuts
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease 2 - 9x5 inch loaf pans.

In a large bowl, mash together the shortening and bananas, then stir in the starter, eggs, milk, sugar, and walnuts. Sift together the baking powder, baking soda, salt, and flour. Fold into the banana mixture. Divide batter evenly into the prepared pans.

Bake in preheated oven for 1 hour and 15 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf until it loosens evenly from the pan, about 10 minutes, before removing to a wire rack to cool completely.

Banana Cupcakes

Ingredients

1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
1 cup mashed ripe bananas
1/4 cup buttermilk
2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt

FROSTING:

1/2 cup butter or margarine,
softened
2 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

In a large mixing bowl, cream shortening and sugar. Add the eggs, vanilla, bananas and buttermilk. Combine the flour, baking powder, baking soda and salt; add to banana mixture. Fill 18 paper-lined muffin cups two-thirds full.

Bake at 350 degrees F for 15-20 minutes or until a toothpick comes out clean. Remove to wire racks to cool completely. In a small mixing bowl, cream the butter, sugar and enough milk to achieve desired spreading consistency. Frost cupcakes.

We Be Jammin' Jamaican Banana Bread

Ingredients

2 tablespoons unsalted butter, softened
2 tablespoons cream cheese
1 cup white sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 cup mashed overripe bananas
1/2 cup milk
2 tablespoons dark rum, or rum flavoring
1/2 teaspoon lime zest
2 teaspoons lime juice
1 teaspoon vanilla extract
1/4 cup chopped toasted pecans
1/4 cup flaked coconut

Topping

1/4 cup brown sugar
2 teaspoons unsalted butter
2 teaspoons lime juice
2 teaspoons dark rum, or rum flavoring
2 tablespoons chopped toasted pecans
2 tablespoons flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 8x4 inch loaf pans.

Beat together 2 tablespoons of softened butter and cream cheese in a large bowl until fluffy. Slowly beat in sugar until well incorporated. Add the egg and mix well. Sift together the flour, baking powder, baking soda, and salt in a separate bowl. In a different bowl, mix together the bananas, milk, 2 tablespoons rum, lime zest, lime juice, and vanilla extract; stir well. Pour 1/3 of the flour mixture into the butter and mix well. Mix in 1/2 of the mashed bananas. Continue with another 1/3 of the flour, followed by the remaining banana mixture, and finally the remaining flour. Fold in 1/4 cup pecans and 1/4 cup coconut flakes.

Pour the mixture into the loaf pans, and bake in the preheated oven until a toothpick inserted into the center comes out clean, about one hour. When finished, cool for 10 minutes in the pan, remove, and finish cooling on a wire rack.

After you take the banana bread out of the oven, prepare the topping by stirring together the brown sugar, remaining butter, lime juice, and 2 teaspoons of rum in a small saucepan over medium-high heat. Bring to a simmer stirring constantly; cook until the sugar has dissolved and the mixture is smooth, about one minute. Remove from heat, and stir in 2 tablespoons pecans, and 2 tablespoons coconut. Spoon this topping over the loaves while they are still warm. The topping will harden slightly when the loaf cools.

Chocolate Banana Shake

Ingredients

4 cups cold milk
4 tablespoons malted milk powder
1 large banana

Directions

In a blender, combine milk, malt powder and banana. Blend until smooth. Pour into glasses and serve.

Delicious Sweet and Buttery Bananas

Ingredients

2 tablespoons butter
2 very ripe bananas, diced
1 cup maple sugar
1 pinch ground cinnamon
(optional)

Directions

Melt butter in a skillet over medium heat, and let the butter heat until fragrant and very lightly brown. Add the bananas and stir constantly until the banana pieces sizzle and begin to caramelize, about 5 minutes. Turn down the heat to medium-low, sprinkle with maple sugar, and stir gently until the sugar melts. Sprinkle with cinnamon and serve.

Chunky Banana Nut Chip Ice Cream

Ingredients

4 bananas, broken into chunks
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 cup white sugar
1 1/3 cups heavy cream, chilled
2/3 cup cold milk
1/2 cup chopped toasted walnuts
1/2 cup miniature semisweet
chocolate chips

Directions

In a blender or food processor, combine bananas, lemon juice, vanilla, sugar, cream and milk. Puree until smooth. Transfer mixture to the freezer canister of an ice cream maker and freeze according to manufacturer's instructions. When ice cream begins to stiffen, add walnuts and chocolate chips.

Lower Fat Banana Bread I

Ingredients

2/3 cup white sugar
1/4 cup margarine, softened
2 eggs
1 cup mashed bananas
1/4 cup water
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 9x5x3 inch loaf pan with a non-stick cooking spray.

In a medium bowl, beat the white sugar and margarine or butter until smooth and creamy. Beat in the eggs, water and bananas with the sugar mixture until it is well blended.

Mix in the flour, baking soda, salt and baking powder just until the mixture is moistened. Be sure to scrape the sides of the bowl to blend all ingredients.

Bake at 350 degrees F (175 degree C) for about 60 minutes. Bread is done when the top is firm to the touch and a golden brown color. Time will vary according to loaf size and oven type. When bread is removed from oven, allow it to cool on it's side for 10 minutes, then remove from pan and let cool on a rack. This bread is also excellent if you add mini chocolate chips or small fruit pieces to the mix just before baking.

Banana Nut Bread III

Ingredients

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
1/2 cup chopped pecans
2 eggs
1 cup mashed bananas
1/2 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans. Set aside.

Sift together flour, baking powder, baking soda, salt, and sugar. Stir in nuts, eggs, bananas, oil, and vanilla extract.

Pour into prepared pans. Bake for 45 to 60 minutes. Cool on wire rack for 10 minutes before removing from pans.

Banana Nut Bread II

Ingredients

1/2 cup margarine, softened
2/3 cup milk
2 eggs
2 1/2 cups all-purpose flour
1 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2/3 cup mashed bananas
1/2 cup chopped walnuts

Directions

Spray bread machine pan with vegetable oil spray.

Premix ingredients in order listed. Place mixture in bread machine pan.

Select the Quick Bread/Cake cycle. Press Start. Check after 1 minute to see if mixture is well blended.

Cook until cake cycle stops. Remove pan, and cool completely before removing bread from pan.

Banana Walnut Ice Cream

Ingredients

2 1/2 cups half-and-half
8 egg yolks, beaten
1 cup white sugar
2 1/2 cups heavy whipping cream
2 bananas
3/4 cup half-and-half
1 cup walnuts

Directions

Heat 2 1/2 cups of the half-and-half in a large saucepan over medium heat until small bubbles begin to form around the edges. Remove from heat and set aside.

Mix the egg yolks and sugar in a large bowl until smooth. While stirring, slowly pour the half-and-half into the egg mixture. Transfer the mixture to the saucepan and heat again over medium heat until bubbles begin to form around the edges. Remove from heat and return to the bowl. Stir in the heavy whipping cream.

Puree the bananas and 3/4 cup half-and-half in a blender until smooth. Add puree to bowl and mix well. Cover and refrigerate until cold, 3 to 4 hours.

Pour mixture into cylinder of ice cream freezer. (Refrigerate any remaining mixture until ready to freeze.) Freeze according to the manufacturer's directions. Stir in the walnuts. Transfer to 1 quart containers and freeze overnight before serving.

Banana Cake IX

Ingredients

2 1/4 cups sifted cake flour
1 1/4 cups white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
2 eggs
1 teaspoon vanilla extract
3 bananas, mashed

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, sift together the flour, sugar, baking powder, baking soda and salt. Make a well in the center and add shortening, eggs, vanilla and bananas. Beat 2 minutes at medium speed with electric mixer. Pour batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Banana Tea Slice

Ingredients

1/2 cup butter, softened
1/2 cup confectioners' sugar
1 egg yolk
1/2 cup maraschino cherries,
chopped
1/2 cup mashed bananas
1/2 cup chopped walnuts
1 teaspoon lemon juice
1 cup shredded coconut
6 graham crackers

2 tablespoons butter
1 cup confectioners' sugar
1/4 teaspoon almond extract
2 tablespoons maraschino cherry
juice

Directions

Line bottom of 8 inch square pan with graham wafers. Beat 1/2 cup butter or margarine, 1/2 cup icing sugar and 1 egg yolk until fluffy. Mix together maraschino cherries, walnuts, banana, lemon juice and coconut. Spread over wafers. Cover with another layer of graham wafers and press down.

Cream together 2 tablespoons. butter, 1 cup confectioners' sugar, 1/4 cup almond extract and enough maraschino cherry juice to make spreading easy. Spread over wafers and chill 24 hours. Slice and serve.

Cocoa Banana Bars

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups mashed bananas
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup unsweetened cocoa powder

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. Add the egg and the vanilla and beat until well combined. Stir in the mashed banana, set aside.

Stir together the flour, baking soda, baking powder, and salt in a separate large bowl, and make a well in the center. Pour the banana mixture into the well and stir just until combined.

Remove half of the batter from the bowl. Mix the cocoa powder into the batter remaining in the bowl and stir well. Spread the cocoa batter in the bottom of the prepared pan. Spoon the remaining batter on top and use a knife to swirl the batter into a marbled design.

Bake in the preheated oven until the edges are golden, about 25 minutes. Allow to cool before cutting into 24 pieces.

Banana Pudding Dessert

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
52 vanilla wafers
4 medium firm bananas, sliced

Directions

In a mixing bowl, beat the cream cheese until smooth. Beat in condensed milk; set aside.

In another bowl, whisk milk and pudding mix; add to cream cheese mixture. Fold in whipped topping.

Arrange a third of the vanilla wafers in a 2-1/2-qt. glass bowl. Top with a third of the bananas and pudding mixture. Repeat layers twice. Refrigerate until serving.

Whole Wheat Chocolate Banana Bread

Ingredients

1/3 cup skim milk
1 teaspoon lemon juice
1 3/4 cups whole wheat flour
1/2 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 large eggs
3/4 cup white sugar
3 ripe bananas, mashed
1 tablespoon canola oil
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray a 9x5 inch loaf pan or 16 muffin cups with cooking spray. Stir the skim milk and lemon juice together in a glass measuring cup; let stand until curdled, about 30 minutes. Whisk together the whole wheat flour, cocoa powder, baking powder, baking soda, cinnamon, nutmeg, and salt; set aside.

Beat the eggs and sugar together with an electric mixer until smooth. Mix in the mashed bananas, the milk mixture, canola oil, and vanilla extract. Stir in the flour mixture just until all ingredients are moistened. Pour the batter into the prepared pan or muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour for a loaf, or 30 minutes for muffins. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Banana Fritters III

Ingredients

2 quarts oil for frying
1 cup all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1 egg, beaten
2 cups milk
2 teaspoons canola oil
3 bananas, mashed
1 tablespoon lemon juice
2 tablespoons confectioners' sugar

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

In a large bowl, mix flour, baking powder and salt.

In a medium bowl, mix egg, milk and canola oil. Stir into the flour mixture. Mix in bananas and lemon juice. When thoroughly mixed, form mixture into about 10 balls.

In batches, fry balls in the prepared oil 5 minutes, or until lightly browned. Drain on paper towels, and sprinkle with confectioners' sugar.

Whole Wheat Banana Nut Bread

Ingredients

1/3 cup vegetable oil
1/2 cup honey
1 teaspoon vanilla extract
2 eggs
1 cup mashed bananas
1 3/4 cups whole wheat flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup hot water
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, beat oil and honey together. Add eggs, and mix well. Stir in bananas and vanilla. Stir in flour and salt. Add baking soda to hot water, stir to mix, and then add to batter. Blend in chopped nuts. Spread batter into a greased 9x5 inch loaf pan.

Bake for 55 to 60 minutes. Cool on wire rack for 1/2 hour before slicing.

Mango-Banana Smoothie

Ingredients

1 banana
1/2 cup frozen mango pieces
1/3 cup plain yogurt
1/2 cup orange-mango juice blend

Directions

Combine the banana, mango, yogurt, and juice in a blender; blend until nearly smooth.

Frozen Banana Margaritas

Ingredients

2 tablespoons lemon juice
2 tablespoons lime juice
3/4 cup banana liqueur
1/2 cup tequila
1/4 cup triple sec (orange-flavored
liqueur)
6 ice cubes
2 large bananas

Directions

In the container of a blender, combine the lemon juice, lime juice, banana liqueur, tequila, triple sec, and bananas. Add ice cubes until the mixture reaches the 6 cup line. Cover and blend until smooth. Pour into margarita glasses to serve.

Yummy Banana Fizzy

Ingredients

1 1/2 fluid ounces dark rum
1 1/2 fluid ounces banana liqueur
3 fluid ounces orange juice
1 cup chilled lemon-lime soda

Directions

Pour the rum, banana liqueur and orange juice into a highball glass. Top it off with lemon lime soda and stir. It's that easy.

Kentucky Banana Pudding

Ingredients

1 cup white sugar
1/4 cup cornstarch
1 egg, beaten
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
2 teaspoons vanilla extract
1 (12 ounce) package vanilla wafers
4 banana, sliced

Directions

In a saucepan over medium heat, combine the sugar, cornstarch, egg, evaporated milk and regular milk. Mix together well and stir until thick. Remove from heat, add vanilla and mix well.

In a large bowl or casserole dish arrange a layer of cookies. Pour pudding mixture over cookies and top with a layer of sliced bananas. Refrigerate until chilled.

Banana Split Shakes

Ingredients

1/2 cup milk
1 small ripe banana, cut into
chunks
10 maraschino cherries
1 tablespoon baking cocoa
1/2 teaspoon coconut extract
3 cups vanilla ice cream, softened

Directions

Place the first five ingredients in a blender; cover and process until smooth. Add ice cream; cover and process until blended. Pour into chilled glasses. Serve immediately.

Banana Cream Pie III

Ingredients

1 (9 inch) pie crust, baked
3 bananas
2 1/2 cups cold milk
2 (3.5 ounce) packages instant
vanilla pudding mix
2 cups frozen whipped topping,
thawed

Directions

Slice 2 of the bananas and arrange in bottom of baked and cooled pastry shell.

Pour cold milk into a medium bowl. Add pudding mix and whisk until thoroughly combined. Fold in 1/2 cup of the whipped topping. Pour into pastry shell.

Chill at least 3 hours before serving. Garnish with remaining whipped topping and slices of the remaining banana.

Bananas About Homemade Yogurt!

Ingredients

4 cups 2% low-fat milk
1/2 cup plain yogurt with active cultures
1 teaspoon vanilla extract
1 banana, peeled and chopped

Directions

Pour the milk into a pan, and heat over medium heat until small bubbles form around the edge of the pan and milk is just below the boiling point. Do not let the milk boil. Remove from heat and cool. Skim off any skin that forms on the milk.

Pour the cooled milk into a yogurt maker, and stir in the yogurt, vanilla, and bananas. Cook according to manufacturer's directions, or at least 4 hours . If desired, strain yogurt through a fine sieve or coffee filter to remove the whey, and return to the yogurt maker. Refrigerate the yogurt overnight or another 8 hours to thicken further.

Bananas Foster I

Ingredients

2 tablespoons butter
3 tablespoons brown sugar
1/8 teaspoon ground cinnamon
1 banana
1 tablespoon lemon juice
1/4 cup rum
2 tablespoons banana liqueur

Directions

In a small skillet over medium heat, melt butter. Stir in sugar and cinnamon and heat until bubbly. Peel and quarter the banana. Place banana pieces and lemon juice in skillet and cook 3 to 4 minutes more, basting with syrup.

In a long-handled pan, heat rum and banana liqueur over medium heat until just warm. Ignite the alcohol and pour carefully over the banana slices. Remove the banana pan from the heat and continue to baste the banana slices with their sauce until the flames die down. Serve at once.

Banana and Strawberry Smoothie

Ingredients

1 banana
5 strawberries, hulled
1 teaspoon ground cinnamon
1 cup cold milk
1 drop red food coloring (optional)

Directions

Combine the banana, strawberries, cinnamon, milk, and food coloring in a blender; blend until smooth; serve immediately.

Country Banana Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 1/3 cups vegetable oil
4 bananas, mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a mixing bowl, combine cake mix, eggs, oil, and bananas. Pour mixture into the prepared pan.

Bake in preheated 350 degrees F (175 degrees C) for 35 to 40 minutes.

Layered Banana Dessert

Ingredients

1 1/2 cups cold fat-free milk
1 (3.4 ounce) package instant
vanilla pudding mix
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
18 cinnamon graham crackers
squares
2 medium firm bananas, sliced

Directions

In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in half of the whipped topping. Place nine graham cracker squares in an ungreased 8-in. square dish. Top with half of the pudding mixture and half of the banana slices. Repeat layers. Spread with remaining whipped topping. Cover and refrigerate for at least 1 hour before serving.

Banana-Chip Oat Muffins

Ingredients

1 cup quick-cooking oats
3/4 cup all-purpose flour
3/4 cup whole wheat flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
2 tablespoons butter, softened
1/2 cup packed brown sugar
3 medium ripe bananas, mashed
1 egg
2 tablespoons unsweetened applesauce
1 teaspoon vanilla extract
3/4 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine the dry ingredients. In a small mixing bowl, beat butter and brown sugar until crumbly. Beat in the bananas, egg, applesauce and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips.

Coat muffin cups with nonstick cooking spray or line with paper liners; fill three-fourths full. Bake at 350 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Banana Split Bars

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1/2 cup butter
16 ounces cream cheese,
softened
1 cup white sugar
1 teaspoon vanilla extract
3 bananas, sliced
1 (20 ounce) can crushed
pineapple, well drained
1 (12 ounce) container frozen
whipped topping, thawed
1/2 cup chopped walnuts
1 (4 ounce) jar maraschino
cherries, halved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter or margarine over low heat. Remove from heat and add 1/2 cup sugar and graham cracker crumbs. Press into a 9 x 13 inch pan. Bake for 15 minutes; let cool.

Cream together the cream cheese, 1 cup of white sugar and vanilla. Spread over graham cracker crust.

Layer sliced bananas, drained pineapple and whipped cream dessert topping on top of bars in order given. Sprinkle with chopped nuts, then with cherries. Cover and refrigerate 6 hours or overnight. Cut into squares and enjoy!!

Grilled Peanut Butter and Banana Sandwich

Ingredients

cooking spray
2 tablespoons peanut butter
2 slices whole wheat bread
1 banana, sliced

Directions

Heat a skillet or griddle over medium heat, and coat with cooking spray. Spread 1 tablespoon of peanut butter onto one side of each slice of bread. Place banana slices onto the peanut buttered side of one slice, top with the other slice and press together firmly. Fry the sandwich until golden brown on each side, about 2 minutes per side.

Peanut Butter and Banana French Toast

Ingredients

- 1 egg
- 1 dash vanilla extract
- 2 tablespoons creamy peanut butter
- 2 slices bread
- 1 small banana, sliced
- 2 tablespoons butter

Directions

In a small bowl, lightly beat the egg and vanilla together.

Spread 1 tablespoon of peanut butter on top of each slice of bread. Place the banana slices on top of one of the slices of bread. Place the other slice of bread on top of the first, to make a peanut butter and banana sandwich.

In a skillet or frying pan, melt the butter over medium heat. Dip the sandwich into the egg mixture and place in the heated skillet. Cook until brown on both sides. Serve hot.

Karen's Baked Banana Stuffed French Toast

Ingredients

4 ripe bananas, mashed
8 slices French bread
1/2 cup milk
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a cast iron or other ovenproof skillet with cooking spray and then heat over medium heat.

Spread mashed banana on top of 4 slices of bread. Place remaining four slices on top. In a bowl, whisk together milk, eggs, vanilla and cinnamon. Dip bread in egg mixture for 45 seconds on each side then place in skillet.

Cook bread for two minutes on each side. Place bread on an ungreased baking sheet and bake in preheated oven for 8 minutes, until golden. Serve warm.

Strawberry-Peach or Banana-Peach Daiquiri

Ingredients

5 ounces canned peaches in heavy syrup*
2 fresh limes
3 ounces premium light rum
3 large fresh strawberries*
2 tablespoons sugar
Ice
Whipped cream for garnish

Directions

Do ahead: In a blender, puree the entire can of peaches. Set peach puree aside in a separate bowl/pitcher. Rinse blender bowl and return to base.

To make 2 cocktail drinks: Juice two limes, and pour juice into blender. Add rum, 5 ounces canned peach puree, strawberries and sugar. Fill serving glass with ice, add ice to blender and repeat, adding another glass of ice. Blend until smooth. Pour into cocktail glasses. Garnish with whipped cream.

Extra Special Banana Pudding

Ingredients

2 cups flaked coconut
2 cups all-purpose flour
1 cup butter, softened
1/2 cup white sugar
2 (5 ounce) packages instant
banana pudding mix
6 cups cold milk
3 bananas, sliced
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, use fingers to mix together coconut, flour and sugar with butter until a crumbly mixture is formed. Spread on a baking sheet.

Bake in preheated oven until light brown, stirring occasionally, 45 minutes.

Prepare pudding mix with cold milk according to package directions. In a 9x13 inch dish, sprinkle two-thirds of the coconut mixture. Spread the prepared pudding over the crust. Top with sliced bananas and whipped topping. Sprinkle remaining crust on top and refrigerate until serving.

Bob's Stuffed Banana Peppers

Ingredients

8 banana peppers
2 tablespoons butter
1/2 cup chopped onion
1/2 cup chopped celery
1 (28 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
2 cloves garlic, minced
1 teaspoon dried basil
1 teaspoon dried oregano
2 1/2 teaspoons salt, divided
1/2 teaspoon ground black pepper, divided
1 egg
1 teaspoon Worcestershire sauce
1/2 cup grated Parmesan cheese
1 pound hot Italian sausage
1 pound mild Italian sausage
1 1/2 cups bread crumbs

Directions

Cut off tops of peppers, and remove ribs and seeds. Chop edible portions of tops; set aside. Bring a large pot of salted water to a boil. Add peppers, reduce heat, and simmer until tender but still firm, about 5 minutes. Drain and set aside.

Heat butter in a medium skillet. Saute reserved chopped pepper, onion and celery until tender, 3 to 5 minutes. Stir in crushed tomatoes, tomato sauce and garlic. Season with basil, oregano, 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Simmer uncovered for 10 minutes. Preheat oven to 350 degrees F (175 degrees C).

Meanwhile, in a large mixing bowl, combine egg, 1 teaspoon salt, 1/4 teaspoon pepper, Worcestershire sauce and Parmesan. Mix in hot sausage, mild sausage, bread crumbs and 1 cup of the tomato sauce mixture.

Using a piping bag or sausage stuffer, fill each pepper with the meat mixture. Place in a 3 quart casserole dish, and pour remaining tomato sauce mixture over peppers.

Bake uncovered in preheated oven for 1 hour.

Carrot Banana Bread

Ingredients

- 1/3 cup vegetable oil
- 1 cup sugar
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup mashed ripe bananas
- 1 cup grated carrots
- 1/2 cup chopped pecans

Directions

In a mixing bowl, combine oil and sugar. Add eggs; mix well. Combine flour, baking soda, salt and cinnamon; gradually add to the creamed mixture alternately with bananas. Stir in carrots and pecans. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Banana Nut Muesli

Ingredients

1 cup water
2/3 cup quick-cooking oats
1 firm bananas. sliced
1/4 cup raisins
1/4 cup chopped almonds
1/4 teaspoon ground cinnamon

Directions

In a bowl, mix all of the ingredients. Cover and refrigerate overnight. Serve chilled.

Banana Ice Cream

Ingredients

2 cups skim milk
1/2 (12 fluid ounce) can
evaporated milk
1/2 cup white sugar
1 teaspoon vanilla extract
2 bananas, mashed
1/2 cup golden raisins (optional)

Directions

In a medium bowl, mix together the skim milk, evaporated milk, sugar and vanilla. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

When the ice cream is done freezing, add the bananas and raisins and let them mix in. Transfer to a freezer container, and freeze overnight before serving to improve the texture.

Banana Pancakes I

Ingredients

- 1 cup all-purpose flour
- 1 tablespoon white sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg, beaten
- 1 cup milk
- 2 tablespoons vegetable oil
- 2 ripe bananas, mashed

Directions

Combine flour, white sugar, baking powder and salt. In a separate bowl, mix together egg, milk, vegetable oil and bananas.

Stir flour mixture into banana mixture; batter will be slightly lumpy.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Cook until pancakes are golden brown on both sides; serve hot.

Banana Oat and Bran Cookies

Ingredients

2 ripe bananas, mashed
1/2 cup whole wheat flour
1/4 cup wheat bran
1/4 cup rolled oats
1/2 cup packed brown sugar
1/2 cup low-fat plain yogurt
1/8 cup real maple syrup
2 egg whites
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat mashed bannanas, egg whites, brown sugar, maple syrup, yogurt, and cinnamon.

Combine the remaining dry ingredients: flour, oats, wheat bran, salt and baking powder in a separate bowl. Use an electric mixer to combine dry ingredients with wet mixture.

Add in raisins, chopped prunes, and/ or nuts.

Roll cookies into balls, place on a cookie sheet coated with cooking spray. Bake for 8-12 minutes until cookies are firm and dry.

Merrick's PBJ n' Banana Burritos

Ingredients

2 tablespoons smooth natural
peanut butter
1 whole wheat tortilla
1 banana
1 tablespoon apricot jelly
1 teaspoon honey

Directions

Spread the peanut butter evenly over the middle of the tortilla; spread the apricot jelly in a layer over the peanut butter. Lie the banana atop the peanut butter and jelly layers. Drizzle the honey over the banana. Fold the two ends of the tortilla over the tips of the banana and roll the other two ends of the tortilla over the mixture to form a burrito.

Banana Pancakes II

Ingredients

1 cup all-purpose flour
2/3 cup whole wheat flour
1/4 teaspoon salt
2 1/2 teaspoons baking powder
2 tablespoons white sugar
1 1/2 cups buttermilk
2 small ripe bananas, finely
chopped

Directions

In a large bowl, mix all-purpose flour, whole wheat flour, salt, baking powder and sugar. Stir in buttermilk and bananas just until moistened.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Banana Pudding IV

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1 (5 ounce) package instant vanilla pudding mix
3 cups cold milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
4 bananas, sliced
1/2 (12 ounce) package vanilla wafers

Directions

In a large bowl, beat cream cheese until fluffy. Beat in condensed milk, pudding mix, cold milk and vanilla until smooth. Fold in 1/2 of the whipped topping.

Line the bottom of a 9x13 inch dish with vanilla wafers. Arrange sliced bananas evenly over wafers. Spread with pudding mixture. Top with remaining whipped topping. Chill.

Banana Orange Swirly Goodness

Ingredients

2 frozen bananas, peeled and cut into chunks

1 orange - peeled, segmented, and seeded

1 (8 ounce) container raspberry yogurt

1 1/2 tablespoons honey

1/2 teaspoon ground nutmeg

Directions

In a blender, blend the bananas, orange, raspberry yogurt, honey, and nutmeg until smooth.

Banana-Berry Nut Bread

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
2 eggs
1 cup sugar
1/4 cup vegetable oil
3/4 cup mashed fresh strawberries
1/2 cup mashed ripe banana
1/2 cup chopped walnuts

Directions

In a bowl, combine the first five ingredients. In another bowl, beat eggs, sugar and oil until smooth; add the strawberries and banana. Stir into the dry ingredients just until moistened. Fold in walnuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Chocolate Banana Cream Cake

Ingredients

Crisco® Original No-Stick Cooking Spray
1 (18.25 ounce) package Pillsbury® Reduced Sugar Devils Food Cake
2 large eggs
2/3 cup CRISCO® Canola Oil
1 3/4 cups milk, divided
1 (1 ounce) package sugar free, fat free instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
1 teaspoon imitation banana extract
1 (8 ounce) container sugar free frozen whipped topping, thawed
1 (11.75 ounce) jar Smucker's® Sugar Free Hot Fudge Spoonable Ice Cream Topping
2 large bananas
1 teaspoon lemon juice

Directions

Heat oven to 350 degrees F. Spray bottom of a 9-inch round springform pan with no-stick cooking spray.

Blend cake mix, eggs, oil and 3/4 cup milk in a medium bowl until moistened. Beat with an electric mixer on medium speed for 2 minutes. Spread batter evenly into prepared pan. Bake 38-42 minutes. Cool completely.

Blend pudding mix with 1 cup cold milk. In another bowl, beat cream cheese until fluffy. Mix in pudding and banana extract. Blend in whipped topping. Remove 1 cup and reserve. Stir 2/3 cup fudge topping in small bowl until of spreading consistency. Slice bananas 1/4-inch thick. Dip 3 slices in lemon juice. Cover and reserve for garnish.

Remove cake from pan. Cut in half horizontally. Cover bottom layer with fudge topping. Top with sliced bananas and remaining 3 cups pudding mixture. Cover with top cake layer. Spread 1 cup reserved pudding onto center of cake. Place 2 tablespoons fudge topping into a corner of a 1-quart resealable bag. Knead. Cut small corner off bag. Drizzle fudge topping over top of cake. Refrigerate at least 1 hour. Garnish with reserved banana slices just before serving.

Banana Cake IV

Ingredients

1 1/8 cups butter
1 1/2 cups self-rising flour
2 ripe bananas, mashed
2 tablespoons milk
1/2 cup white sugar
2 eggs, separated
1/4 cup chopped walnuts
1/4 teaspoon banana extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf tin well.

Beat the egg whites until very stiff.

Cream butter or margarine and sugar until light and fluffy. Beat the egg yolks with the banana essence and the milk; stir into creamed mixture. Fold in bananas and walnuts. Sift the flour, and fold into the creamed mixture. Carefully fold in the egg whites. Pour batter into the prepared tin.

Bake for 40 to 50 minutes. Turn out onto a wire rack, and cool. Slice and serve.

Banana Upside-Down Cake

Ingredients

1/2 cup packed brown sugar
2 tablespoons lemon juice,
divided
1 tablespoon butter or margarine
1/2 cup pecan halves
2 medium firm bananas. sliced
CAKE:
1 1/2 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup cold butter or margarine
1 cup plain yogurt
2 eggs, beaten
2 teaspoons grated lemon peel
1 teaspoon vanilla extract
Whipped cream

Directions

In a small saucepan, combine brown sugar, 1 tablespoon of lemon juice and butter; bring to a boil. Reduce heat to medium; cook without stirring until sugar is dissolved. Pour into a greased 9-in. springform pan. Arrange pecans on top with flat side up. Pour remaining lemon juice into a small bowl; add bananas and stir carefully. Drain. Arrange bananas in a circular pattern over the pecans; set aside. In a large bowl, combine flour, sugar, baking soda, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine yogurt, eggs, lemon peel and vanilla; stir into the dry ingredients just until moistened. Spoon over bananas. Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Run a knife around edge of pan; invert cake onto a serving plate. Serve with whipped cream if desired.

Chocolate Chip Banana Bread I

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract
3 large very ripe bananas, mashed
1/3 cup sour cream
1/3 cup buttermilk
2 1/2 cups unsifted cake flour
1 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 1/2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube cake pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Mix in mashed bananas, sour cream and buttermilk. Combine the cake flour, salt, baking soda and baking powder. Stir flour mixture into sugar/banana mixture. Fold in the chocolate chips. Pour batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, or until golden brown and top springs back when touched. Remove from oven and let cool for 15 minutes before removing from pan. Cool completely before slicing.

Banana Crunch Cake

Ingredients

3/4 cup rolled oats
1/3 cup packed brown sugar
2 tablespoons butter, melted
2 tablespoons chopped walnuts

1/2 cup shortening
2/3 cup white sugar
1 cup mashed banana
2 eggs
1 teaspoon vanilla extract
1 cup oat flour
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x8 inch pan. Make the oat crunch topping: In a small bowl, combine the rolled oats, brown sugar, melted butter and 2 tablespoons chopped walnuts. Mix well and set aside.

In a large bowl, cream shortening and white sugar until light and fluffy. Blend in bananas, eggs, and vanilla. Combine the oat flour, all-purpose flour, baking soda and salt. Beat into creamed mixture. Stir in 1/2 cup chopped walnuts. Pour batter into the prepared pan. Sprinkle with the oat crunch topping.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peanut Butter and Banana Dog Biscuits

Ingredients

1 egg
1/3 cup peanut butter
1/2 cup mashed banana
1 tablespoon honey
1 cup whole wheat flour
1/2 cup wheat germ
1 egg white, lightly beaten, for brushing

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a baking sheet.

Stir together the egg, peanut butter, banana, and honey in a medium bowl; blend thoroughly. Stir in the flour and wheat germ; mix well. Turn dough out onto a floured board and roll to 1/4 inch thick. Cut into desired shapes with a cookie cutter, place on prepared baking sheet, and brush tops with egg white.

Bake biscuits in preheated oven until dried and golden brown, about 30 minutes, depending on size. Remove from oven and cool on a wire rack.

Banana Kiwi Strawberry Tart

Ingredients

1/2 cup all-purpose flour
1 tablespoon light brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
2 tablespoons unsalted butter
1 1/2 tablespoons ice water
1 cup skim milk
3 egg whites
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1 bananas, peeled and sliced
1 kiwi, peeled and sliced
1 cup sliced fresh strawberries

Directions

In a bowl, sift together the flour, light brown sugar, cinnamon, and salt. Cut in the butter until the mixture resembles coarse crumbs. Sprinkle with the ice water, and toss the mixture with a fork until evenly moistened. Pat into a round, and wrap in plastic. Refrigerate for 30 minutes.

In the top half of a double boiler, heat the milk until it begins to bubble. In a bowl, beat together the egg whites, sugar, and 1 tablespoon of the hot milk. Whisk the egg white mixture into the remaining hot milk. Cook and stir without boiling about 10 minutes, until the mixture is thick enough to coat the back of a metal spoon. Remove from heat, and stir in the vanilla. Cool to room temperature.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch tart pan with a removable bottom.

On a floured surface, roll the tart dough out to 1/4 inch thickness. Press the chilled dough into the prepared tart pan. Trim the edges, and pierce the bottom with a fork. Bake 15 to 18 minutes in the preheated oven, until golden brown. Remove to a wire rack, and cool completely.

Spoon the filling mixture into the crust. Bake 18 to 20 minutes in the preheated oven. Cool to room temperature on a wire rack. Refrigerate 8 hours. Arrange banana, kiwi, and strawberry slices over the filling just before serving.

Banana and Vanilla Cupcakes with Buttercream

Ingredients

Banana Cupcakes:

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter, at room temperature
1/2 cup white sugar
3 eggs, room temperature
1 teaspoon vanilla extract
1/4 cup milk
2 large bananas, chopped

Buttercream Frosting:

2/3 cup butter, at room temperature
1/2 teaspoon vanilla extract
2 1/4 cups confectioners' sugar
2 tablespoons heavy cream
4 drops yellow food coloring, or as desired

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Beat 1/2 cup butter and the white sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the chopped bananas, mixing just enough to evenly combine. Pour the batter into prepared cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

While the cupcakes are cooling, make the buttercream by beating 2/3 cup of butter in a bowl until smooth and glossy. Beat in the vanilla, followed by the confectioners' sugar. Once no dry lumps of sugar remain, add the cream and food coloring. Whip on high speed until light and fluffy. Frost the cooled cupcakes with the buttercream frosting.

Whole Wheat, Oatmeal, and Banana Pancakes

Ingredients

- 1 cup uncooked rolled oats
- 1 cup whole wheat flour
- 3/4 cup all-purpose flour
- 1/4 cup brown sugar
- 2 tablespoons dry milk powder
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 cups milk
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 1 banana, mashed

Directions

Place the rolled oats into the jar of a blender and blend until the texture resembles coarse flour. Whisk together the blended oats, whole wheat flour, all-purpose flour, brown sugar, dry milk powder, baking powder, baking soda, and salt in a bowl; set aside.

Whisk together the egg, milk, vegetable oil, and vanilla. Stir in the mashed banana. Pour the egg mixture into the flour mixture and stir just until moistened. Let the batter stand for 5 minutes.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle, and cook until bubbles form and the edges are dry, about 2 minutes. Flip, and cook until browned on the other side. Repeat with remaining batter.

Banana Cake VIII

Ingredients

3/4 cup margarine
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
5 ripe bananas, mashed
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
3/4 cup sour cream
1 cup semisweet chocolate chips
3/4 cup crushed peanuts
1/2 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and baking soda. Set aside.

In a large bowl, cream the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and mashed bananas. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour batter into prepared pan and sprinkle with topping.

To make topping: in a small bowl, mix together chocolate chips, chopped peanuts and brown sugar.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Oatmeal Banana Cinnamon Bread

Ingredients

1/2 cup water
3/4 cup mashed banana
2 tablespoons vegetable oil
1 teaspoon butter flavored extract
1 teaspoon vanilla extract
1/2 teaspoon orange extract
1 cup rolled oats
1 teaspoon salt
1 tablespoon white sugar
1 teaspoon grated orange zest
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select light setting; press Start.

Chunky Banana Chip Ice Cream

Ingredients

2 cups 2% milk
1 (14 ounce) can fat free
sweetened condensed milk
1 (1.3 ounce) envelope whipped
topping mix
2 tablespoons sugar
2 teaspoons lemon juice
1 teaspoon vanilla extract
3 medium firm bananas, cut into
1-inch pieces
1/2 cup miniature semisweet
chocolate chips

Directions

In a large mixing bowl, beat the first six ingredients on high speed for 3 minutes. Cover and refrigerate overnight.

Stir bananas into milk mixture. Fill cylinder of ice cream freezer; freeze according to the manufacturers directions. Stir in chocolate chips. Allow to ripen in ice cream freezer or firm up in the refrigerator freezer for 2-4 hours before serving.

Bananas Foster Chimichangas

Ingredients

1/4 cup butter
3 firm bananas. sliced
1/2 cup brown sugar
2 tablespoons spiced rum
2 (10 inch) flour tortillas
1 cup vegetable oil for frying

Directions

In a large skillet over medium heat, melt butter . Stir in bananas and sugar, and stir until sugar is dissolved. Pour in rum and cook 1 to 2 minutes more. Spoon half the banana mixture onto each flour tortilla, and roll up, tucking in the ends, like a burrito.

In a large skillet, heat the vegetable oil over medium-high heat. Fry chimichangas until golden. Drain on paper towels. Serve warm.

Chocolate Banana Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/4 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 cup heavy whipping cream
1/2 cup white sugar
2 large bananas, sliced
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup chopped pecans

Directions

Knead together the pie dough and the 1/4 cup finely chopped pecans. Line 9 inch pie pan with the pecan dough; bake at 350 degrees F (175 degrees C) for 15-20 minutes. Let cool.

Beat cream cheese and confectioners' sugar until smooth, and spread in the pie shell.

Prepare chocolate pudding according to package instructions, but use 1/2 cup less milk. Set aside.

Whip the cream with 1/2 cup sugar. Spread half of the whipped cream over the cream cheese in the shell. Lay sliced bananas on top of the whipped cream, and cover with the chocolate pie filling. Spread the other half of the whipped cream over the bananas. Sprinkle with chopped pecans, and refrigerate at least 3 hours before serving.

BBQ Feta and Hot Banana Pepper Turkey Burgers

Ingredients

1 pound ground turkey
1/4 cup seeded, chopped banana peppers
1/2 cup crumbled feta cheese
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

In a bowl, mix the turkey, peppers, and feta cheese. Season with salt and pepper. Form the mixture into 4 patties.

Cook patties about 8 minutes per side on the prepared grill, to an internal temperature of 180 degrees F (85 degrees C).

Maple Syrup and Banana Sauce

Ingredients

1/4 cup butter
1/4 cup brown sugar
1/2 cup maple syrup
2 dashes ground cinnamon
3 bananas, sliced

Directions

Melt the butter in a skillet over medium heat; stir the brown sugar, syrup, and cinnamon into the melted butter until the sugar dissolves, 2 to 3 minutes. Add the banana slices and stir to coat; simmer until hot, 1 to 2 minutes.

Thai Steamed Banana Cake

Ingredients

1 (3.5 ounce) package flaked coconut
1/4 teaspoon salt
1/2 cup rice flour
3/4 cup tapioca flour
1/2 tablespoon arrowroot starch
2 cups coconut cream
1/2 cup white sugar
1 pound ripe bananas, mashed
1/8 teaspoon salt
1/2 cup coconut milk

Directions

Toss the coconut with 1/4 teaspoon salt in a bowl; set aside.

Sift the rice flour, tapioca flour, and arrowroot starch together in a large bowl; stir the coconut cream into the mixture until the flours are incorporated into the cream, at least 10 minutes. Stir the sugar into the mixture until completely dissolved. Add the mashed banana and mix well. Add 1/8 teaspoon salt and coconut milk; again, mix well. Pour the batter into a square baking tin or individual aluminum foil cups. Top with the reserved coconut.

Bring about 1-1/2 inches of water to boil in a steamer fitted with a large basket. Steam the cake over the boiling water until cooked through, 20 to 25 minutes.

Banana Spice Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
2 eggs
1 cup mashed ripe bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/4 teaspoon ground cloves
1/4 teaspoon salt
1/2 cup chopped walnuts
1/2 cup raisins

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs and bananas; mix well. Combine dry ingredients; add to creamed mixture and mix well. Stir in nuts and raisins. Chill (dough will be very soft).

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned.

Banana Bread with Oat-Streusel Topping

Ingredients

1/4 cup cold butter, cut into small pieces
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup quick cooking oats

1 1/4 cups white sugar
1/2 cup butter, softened
2 eggs
3 ripe bananas, mashed
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons pumpkin pie spice
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1 cup chopped nuts (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans, 8 1/2 x 4 1/2 inches.

To make the streusel topping, mix 1/4 cup of cut-up butter, 1/2 cup flour, brown sugar, 1 teaspoon cinnamon, and oats in a bowl until crumbly. Set aside.

Cream the sugar and butter together in a bowl, and stir in the eggs. Add the bananas, buttermilk, and vanilla extract, and stir until the mixture is well blended. Beat in the flour, pumpkin pie spice, baking powder, cinnamon, and nuts.

Scoop the batter into the prepared loaf pans. Sprinkle the top of each loaf with half the streusel topping.

Bake in the preheated oven for 1 hour and 15 minutes, until the loaves have risen and the topping is browned. Let the banana bread cool in the pans for 5 minutes before turning out onto a wire rack to finish cooling.

Yummy Mango-Banana Milkshake

Ingredients

1/2 small mango - peeled, seeded and diced
1 banana, cut in chunks
1 scoop vanilla ice cream (optional)
1 tablespoon white sugar, or to taste
1/8 teaspoon ground cinnamon, or to taste
1 pinch ground nutmeg, or to taste
2 cups milk

Directions

Place mango, banana, and ice cream into a blender, and sprinkle with white sugar, cinnamon, and nutmeg. Pour in milk and place the lid on the blender. Blend until smooth, then pour into cups to serve.

Sauteed Bananas

Ingredients

1/2 cup heavy cream
1 tablespoon butter
2 tablespoons white sugar
4 ounces bittersweet chocolate,
chopped

1/4 cup heavy cream

1 tablespoon butter
1 tablespoon white sugar
4 bananas, peeled and halved
lengthwise
1/3 cup dark rum

Directions

In a small saucepan, combine 1/2 cup cream, 1 tablespoon butter and 2 tablespoons sugar over medium heat and bring to a boil. Remove from heat and stir in chopped chocolate until smooth. Set aside.

In medium bowl, whip 1/4 cup cream with electric mixer until stiff peaks form. Set aside.

In large skillet melt 1 tablespoon butter over medium heat. Sprinkle 1 tablespoon sugar evenly over surface of pan and cook until it begins to turn golden. Place bananas cut side down in pan and pour rum over bananas. Continue to cook, basting with sauce, until bananas begin to soften.

To serve, place two warm banana slices on a plate, spoon a little rum sauce over the top, drizzle with chocolate sauce and top with whipped cream.

Banana Bran Muffins

Ingredients

1/2 cup butter, softened
1/2 cup brown sugar
3 bananas, mashed
1/4 cup milk
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/2 cup wheat bran
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a muffin pan or line with paper muffin liners.

In a large mixing bowl, cream butter and brown sugar together until fluffy. Add bananas, milk, vanilla and eggs; mix well. Stir in flour, bran, baking powder, soda and salt; blend just until moistened. Stir in walnuts. Pour batter into prepared muffin cups.

Bake at 375 degrees F (190 degrees C) for 20 to 25 minutes or until a toothpick inserted into the center of a muffin comes out clean. Cool in the cups for 5 minutes, then remove muffins and place on a wire rack to cool completely.

Thai Banana Salsa with King Prawns

Ingredients

2 bananas, peeled and thinly sliced
2 cucumbers - peeled, seeded, and diced
1/2 cup fresh mint leaves
1/2 cup fresh cilantro leaves
1 teaspoon finely chopped fresh ginger root
1 fresh red chile pepper, thinly sliced
1/4 cup lime juice
1 tablespoon fish sauce
1 tablespoon brown sugar
1 1/2 pounds tiger prawns, peeled and deveined

Directions

In a large bowl, mix bananas, cucumbers, mint, cilantro, ginger, and red chile pepper to make salsa.

In a small bowl, blend lime juice, fish sauce, and brown sugar until sugar has dissolved. Thoroughly mix into the salsa.

Bring a large saucepan of lightly salted water to a boil. Place prawns in the water, and cook 3 minutes, or until flesh is opaque. Serve with the banana salsa.

Molasses Banana Bread

Ingredients

1/2 cup butter, softened
1 egg
1 cup molasses
2 cups mashed banana
1 cup whole wheat flour
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream the butter. Beat in egg, molasses and banana. Mix in whole wheat flour, all-purpose flour, baking soda, salt, nutmeg and walnuts; stir until well blended. Pour batter into prepared pan.

Bake in preheated oven for 55 to 65 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Pineapple and Banana Smoothie

Ingredients

4 ice cubes
1/4 fresh pineapple - peeled,
cored and cubed
1 large banana, cut into chunks
1 cup pineapple or apple juice

Directions

Place ice cubes, pineapple, banana, and pineapple juice into the bowl of a blender. Puree on high until smooth.

Banana Nut Bread I

Ingredients

2 1/2 cups white sugar
1 cup shortening
3 eggs
1 1/2 cups mashed bananas
3 cups all-purpose flour
1 1/4 cups buttermilk
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together shortening and sugar. Add eggs one at a time, beating well after each addition. Mix in bananas, buttermilk, and vanilla. Mix in flour, baking powder, and soda. Stir in nuts if desired. Pour batter into two greased 9x5 inch pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean.

Blueberry Banana Pie

Ingredients

1 (8 ounce) package cream cheese
1/3 cup white sugar
2 bananas, peeled and sliced
1 cup blueberry pie filling
1 cup heavy cream
1/2 cup white sugar
1 (9 inch) pie shell, baked

Directions

In a medium bowl, combine cream cheese and 1/3 cup sugar. Beat until fluffy. Spoon mixture into baked pie shell and spread evenly. Arrange banana slices on cream cheese layer. Spread pie filling on top of banana slices

In a medium bowl, combine 1 cup cream and 1/2 cup sugar. Beat until stiff. Spread whipped cream on top of pie. Chill in refrigerator until ready to serve.

Bananas Foster Monkey Bread

Ingredients

1/2 cup white sugar
1 tablespoon ground cinnamon
2 (7.5 ounce) packages buttermilk
biscuit dough, cut into quarters
2 ripe bananas, coarsely chopped
1/4 cup chopped pecans
1/2 cup butter
1/2 cup packed light brown sugar
1 teaspoon vanilla

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a loaf pan.

Shake the sugar and cinnamon together in a large plastic bag; add the biscuit dough, bananas, and pecans to the bag and shake to coat evenly. Pour the mixture into the prepared loaf pan.

Melt the butter in a saucepan over medium heat. Stir the brown sugar into the melted butter until completely dissolved. Add the vanilla and stir well. Pour the mixture over the biscuit dough.

Bake in the preheated oven until golden brown, 30 to 40 minutes. Allow to cool about 10 minutes before serving.

Banana Cream Pie I

Ingredients

3/4 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
2 tablespoons butter
1 1/4 teaspoons vanilla extract
1 (9 inch) pie crust, baked
4 bananas, sliced

Directions

In a saucepan, combine the sugar, flour, and salt. Add milk in gradually while stirring gently. Cook over medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes, and then remove from the burner.

Stir a small quantity of the hot mixture into the beaten egg yolks, and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove, and add butter and vanilla. Stir until the whole thing has a smooth consistency.

Slice bananas into the cooled baked pastry shell. Top with pudding mixture.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Chill for an hour.

Mocha Chocolate Chip Banana Muffins

Ingredients

1 cup margarine
1 1/4 cups white sugar
1 egg
3 ripe bananas
1 tablespoon instant coffee granules, dissolved in
1 tablespoon water
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter or margarine, sugar, egg, banana, dissolved coffee, and vanilla in food processor for 2 minutes. Add flour, salt, baking powder, and soda, and blend just until flour disappears. Add chocolate chips and mix in with wooden spoon. Spoon mixture into 15 to 18 paper-lined muffin cups.

Bake for 25 minutes. Cool on wire racks.

Whole Grain Healthy Banana Bread

Ingredients

3/4 cup SLENDA® Sugar Blend
3/4 cup flax seed meal
5 ripe bananas, mashed
1/4 cup skim milk
1/4 cup low-fat sour cream
2 teaspoons egg whites
2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and a 9x5 inch loaf pan.

In a medium bowl, mix together the sugar blend, flax meal, bananas, milk, sour cream and egg whites until well blended. Combine the flour, baking soda and salt; stir into the banana mixture until moistened. Spoon into prepared loaf pan.

Bake for 1 hour and 10 minutes in the preheated oven, or until a toothpick inserted into the crown of the loaf comes out clean.

Chocolate-Banana Tofu Pudding

Ingredients

1 banana, broken into chunks
1 (12 ounce) package soft silken
tofu
1/4 cup confectioners' sugar
5 tablespoons unsweetened
cocoa powder
3 tablespoons soy milk
1 pinch ground cinnamon

Directions

Place the banana, tofu, sugar, cocoa powder, soy milk, and cinnamon into a blender. Cover, and puree until smooth. Pour into individual serving dishes, and refrigerate for 1 hour before serving.

Banana Split Cake V

Ingredients

2 cups all-purpose flour
1 3/4 cups margarine, softened
1/2 cup chopped pecans
2 eggs
2 cups confectioners' sugar
6 bananas
1 (20 ounce) can crushed
pineapple, drained
2 pints fresh strawberries
1 (16 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine flour, 3/4 cup margarine and chopped pecans. Press into the bottom of a 9x13 inch pan. Bake in preheated oven for 20 minutes. Remove from oven and allow to cool.

In a large bowl, combine 1 cup margarine, eggs and confectioners' sugar. Beat with an electric mixer for 6 minutes or until fluffy. Spread over cooled crust. Slice bananas and arrange on filling. Slice strawberries and layer over bananas. Cover with whipped topping and garnish with a sprinkling of chopped nuts.

Lower Fat Banana Nut Bread

Ingredients

3/4 cup fat free sour cream
4 egg whites
1/4 cup chopped walnuts
1/3 cup raisins (optional)
2 teaspoons baking powder
2 teaspoons baking soda
6 very ripe bananas, mashed
2 tablespoons reduced fat margarine
1 tablespoon vanilla extract
1 teaspoon salt
2/3 cup packed light brown sugar
4 cups unbleached all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray two 8x4x2 inch loaf pans with a non-stick cooking spray.

Combine the fat free sour cream, egg whites, vanilla, bananas and margarine and mix on medium speed of electric mixer until smooth, creamy and well blended.

Sift the flour, baking powder, baking soda, salt and light brown sugar into the banana mixture. Stir with a spoon until combined. Add more flour if necessary until a thick and rather resistant dough is formed. Fold in the optional nuts and raisins. Mix for 1 minute on the low speed of an electric mixer. Divide dough evenly between the two loaf pans.

Bake at 375 degrees F (190 degrees C) until golden and the center tests done. Remove breads from pans immediately and allow to cool on a rack before slicing.

Sweet Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1 (3 ounce) package non-instant
vanilla pudding mix
2/3 cup white sugar
1/2 cup shortening
2 eggs
2 tablespoons milk
1 1/3 cups mashed ripe banana
1/3 cup chopped walnuts

Directions

In a small bowl, sift together flour, baking powder, baking soda, salt and vanilla pudding mix. In a large mixing bowl, beat sugar and shortening until light, scraping sides of the bowl often. Add the eggs one at a time, beating smooth after each addition. Mix in the milk.

Add flour mixture and mashed bananas alternately to creamed mixture, beating until smooth after each addition. Fold in nuts if desired. Pour batter into a lightly greased 8x4 inch loaf pan.

Bake in a cold, (non-preheated) oven set to 350 degrees F (175 degrees C). Bake for 50 minutes, then cover with foil to prevent burning and bake for additional 10 to 20 minutes or until toothpick inserted into the crown comes out clean. Leave in pan for 10 minutes, then remove from pan and cool.

Strawberry Banana Protein Smoothie

Ingredients

1 banana
1 1/4 cups sliced fresh strawberries
10 whole almonds
2 tablespoons water
1 cup ice cubes
3 tablespoons chocolate flavored protein powder

Directions

Place the banana, strawberries, almonds, and water into a blender. Blend to mix, then add the ice cubes and puree until smooth. Add the protein powder, and continue mixing until evenly incorporated, about 30 seconds.

Banana Nut Quesadilla Wedges

Ingredients

1 tablespoon granulated sugar
1/8 teaspoon ground cinnamon
2 (8 inch) flour tortillas
Vegetable oil spread or margarine
1/4 cup JIF® Creamy Reduced
Fat Peanut Spread
1 large banana, peeled and sliced
1/4-inch thick
1 tablespoon brown sugar

Directions

Combine the cinnamon and sugar. Set aside.

Cover one side of tortilla sparingly with vegetable oil spread. Place spread side down in 10-inch skillet. Spread topside with peanut butter, top with banana slices, sprinkle with brown sugar and top with remaining tortilla. Spread top of tortilla sparingly with vegetable oil spread and sprinkle with half of the cinnamon and sugar mixture.

Cover skillet. Cook over medium-high heat until the bottom is golden brown. Turn tortilla with a wide spatula. Sprinkle top with remaining cinnamon and sugar. Continue cooking covered until bottom is golden brown. Remove to cutting board and slice into 8 wedges. Serve warm.

Jif® Peanut Butter Banana Bread

Ingredients

2 1/2 cups PILLSBURY BEST® All Purpose Flour
1 cup granulated sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1 cup mashed ripe bananas
3/4 cup JIF® Crunchy Reduced Fat Peanut Spread
3/4 cup milk
1/4 cup CRISCO® Canola Oil
1 large egg

Directions

Heat oven to 350 degrees F. Grease 9 x 5 x 3-inch loaf pan.

Combine flour, sugar, baking powder and salt in large bowl. Add banana, peanut butter, milk, canola oil and egg. Beat at medium speed of electric mixer, scraping sides and bottom of bowl. Mix just until blended.

Bake at 350 degrees F for 60 to 65 minutes or until toothpick inserted in center comes out clean. (Cover top loosely with foil after 45 minutes to prevent over-browning.)

Cool 10 minutes in pan. Remove to cooling rack.

Sweetened Bananas in Coconut Milk

Ingredients

4 large bananas, cut in half
crosswise then lengthwise
1 cup coconut milk
1 cup white sugar
1 teaspoon salt
1/2 cup cream of coconut

Directions

Bring the coconut milk to a boil in a pot. Add the bananas to the coconut milk and cook until tender, about 15 minutes. Dissolve the sugar and salt into the mixture. Stir the coconut cream through the mixture. Remove from heat; serve hot.

Peanut Banana Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup butter or margarine,
melted
1 1/2 cups mashed ripe banana
3/4 cup peanut butter chips

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the egg, butter and bananas. Stir into dry ingredients just until moistened. Fold in chips. Fill greased or paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 18-22 minutes or until toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Banana Bread French Toast

Ingredients

3 eggs
3 tablespoons sweetened condensed milk
1 teaspoon vanilla extract
2 tablespoons butter
1 loaf banana bread
confectioners' sugar for dusting (optional)

Directions

In a shallow bowl, whisk together the eggs, sweetened condensed milk and vanilla with a fork. Set aside.

Melt butter in a large skillet over medium heat. Slice banana bread into 4 thick slices. Dip each slice into the egg mixture, then place in the hot pan. Cook on each side until golden brown. Dust with confectioners' sugar just before serving, if desired.

Dietetic Banana Nut Muffins

Ingredients

1 cup all-purpose flour
1/2 cup whole wheat flour
3/4 cup granular sucrolose
sweetener (such as SplendaB®)
1 1/4 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 egg whites
1 cup mashed ripe banana
1/4 cup applesauce

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin tin, or line with paper muffin liners.

In a large bowl, stir together the flour, sugar substitute, baking powder, baking soda, and cinnamon. In a separate bowl, mix together the egg whites, mashed banana and applesauce. Add the wet ingredients to the dry, and mix until just blended. Fill prepared muffin cups 3/4 full.

Bake for 15 to 18 minutes in the preheated oven, or until the top springs back when lightly touched. Allow muffins to cool in the pan over a wire rack for a little while before tapping them out of the pan.

Blueberry, Banana, and Peanut Butter Smoothie

Ingredients

1 tablespoon flax seed meal or wheat germ
1 banana
1/2 cup frozen blueberries
1 tablespoon peanut butter
1 teaspoon honey
1/2 cup plain yogurt
1 cup milk

Directions

Put ground flax seed meal or wheat germ into blender to grind and further breakdown. This will also eliminate any bitterness from the flax seed.

Place the banana, blueberries, peanut butter, honey, yogurt, and milk into the blender. Cover, and puree until smooth. Pour into glasses to serve.

Banana Dogs

Ingredients

2 tablespoons peanut butter
2 whole wheat hot dog buns
2 bananas
2 tablespoons raspberry jelly
1 tablespoon raisins (optional)

Directions

Spread 1 tablespoon of peanut butter onto each hot dog bun. Place a banana into each one as if it were a hot dog. Squeeze jelly over the banana from a squeeze bottle, or spread over the peanut butter. Sprinkle with raisins, if using.

No-Bake Mile-High Banana Split Pie

Ingredients

1 (5 ounce) package instant vanilla pudding mix
1 1/4 cups cold milk
1 (12 ounce) container frozen whipped topping, thawed, divided
2 bananas, sliced into 1/4 inch slices
1 (9 inch) prepared chocolate crumb crust
1 (12 ounce) jar hot fudge topping
2 tablespoons dark rum
1 (20 ounce) can pineapple chunks, drained
12 maraschino cherries with stems, drained
3 tablespoons walnut pieces

Directions

In a large bowl, whisk together pudding mix and milk until smooth. Fold in 2 cups of the whipped topping, and sliced banana. Reserve 1/2 of banana pudding mixture, and spread the remainder into pie crust.

In a small bowl, stir together hot fudge sauce and rum. Reserve 3 tablespoons in a microwave-safe container, for drizzling on top. With the back of a spoon, gently spread 1/2 of remaining fudge sauce over banana pudding in pie crust. Repeat layers with remaining banana pudding and remaining fudge sauce. Refrigerate for 1 hour, or until firm.

Arrange pineapple chunks in a single layer over top of pie. Spread with remaining whipped topping, swirling topping into peaks with the back of a spoon. Refrigerate for 30 minutes.

In a microwave oven, heat reserved fudge sauce until pourable, about 10 seconds. Drizzle sauce with a fork over top of pie. Garnish with maraschino cherries and chopped walnuts.

Microwave Tofu Banana Bread

Ingredients

1/2 (12 ounce) package silken tofu
2 ripe bananas
2 tablespoons miniature chocolate chips
1 cup pancake mix

Directions

Place the tofu, bananas, and 1 tablespoon of chocolate chips in the bowl of a food processor; blend on low to combine ingredients.

Mix together the pancake mix and the remaining 1 tablespoon of chocolate chips in a bowl. Stir in the banana mixture and blend until smooth. Spoon the batter into the bottom of a microwave-safe baking dish, spreading to 1 1/2 inch thickness.

Cover and cook in the microwave at full power for 3 minutes. Remove and invert onto a microwave-safe plate. If the cake is too moist, cook in the microwave 1 to 3 minutes more.

Banana Split Cake

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1 cup sugar, divided
1/3 cup butter, melted
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1 (20 ounce) can crushed pineapple, drained
6 medium bananas, divided
2 cups cold milk
2 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
2 cups thawed COOL WHIP Whipped Topping, divided
1 cup PLANTERS Chopped Pecans

Directions

Mix crumbs, 1/4 cup of the sugar and the butter; press firmly onto bottom of 13x9-inch pan. Freeze 10 min.

Beat cream cheese and remaining 3/4 cup sugar with electric mixer on medium speed until well blended. Spread carefully over crust; top with pineapple. Slice 4 of the bananas; arrange over pineapple.

Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spread over banana layer in pan. Top with remaining 1 cup whipped topping; sprinkle with pecans. Refrigerate 5 hours. Slice remaining 2 bananas just before serving; arrange over dessert. Store leftover dessert in refrigerator.

Banana Ice Cream Shake

Ingredients

1 banana, peeled and chopped
2 scoops vanilla ice cream
1 cup milk
2 egg white
1 teaspoon vanilla extract

Directions

In a blender, combine banana, ice cream, milk, egg white and vanilla extract. Blend until smooth. Pour into glasses and serve.

Banana Caramel Fluff

Ingredients

2 bananas, peeled and sliced
1 tablespoon vanilla extract
2 tablespoons butter, melted
1 (8 ounce) can refrigerated
crescent rolls
1 cup caramel topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine bananas, vanilla and melted butter, until bananas are well coated. On a cookie sheet, unroll two crescent rolls, leaving the two triangles attached to form a square. Place 1/4 of banana mixture in the center of each pair of rolls.

Bake for 11 to 13 minutes, or until pastry is golden brown. Heat caramel topping and drizzle over dessert. Serve warm.

Banana Cranberry Muffins

Ingredients

2 cups fresh or frozen cranberries
1 2/3 cups sugar, divided
1 cup water
1/3 cup shortening
2 eggs
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup mashed ripe banana
1/2 cup chopped walnuts

Directions

In a small saucepan, bring cranberries, 1 cup sugar and water to a boil. Reduce heat; simmer, uncovered, for 5-7 minutes or until berries begin to pop. Drain and set aside.

In a large mixing bowl, cream shortening and remaining sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with bananas. Fold in cranberry mixture and walnuts.

Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Oz's Banana-Nut and Raisin Bread for ABM

Ingredients

1 cup milk, room temperature
2 tablespoons butter, softened
2 ripe bananas
3 1/2 cups all-purpose flour
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
2 1/2 teaspoons active dry yeast
or bread machine yeast
1/2 cup raisins
1/2 cup walnuts

Directions

Place the milk, butter, bananas, flour, sugar, salt, cinnamon, and yeast in the bread machine in the order recommended by the manufacturer. Select Basic setting; press Start. If your machine has a Fruit/Nut setting, add the raisins and walnuts at the signal, or around 5 minutes before the kneading cycle has finished.

Chocolate Chip Banana Muffins

Ingredients

- 1 1/2 cups mashed bananas
- 2/3 cup sunflower seed oil
- 1 egg, beaten
- 1 1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 cup white sugar
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 12-cup muffin tin.

In a medium bowl blend the banana, oil, egg and vanilla together.

In a large bowl, combine the flour, sugar, cocoa, baking powder and salt. Stir in the banana mixture until just blended. Fold in the chocolate chips. Spoon the batter into the prepared muffin tin, filling 3/4 full.

Bake in the preheated oven for 15 to 20 minutes. Remove muffins to a wire rack to cool completely.

Banana Pudding V

Ingredients

1 (8 ounce) package lowfat cream cheese, softened
1 (8 ounce) container lite sour cream
1 (8 ounce) container lite frozen whipped topping, thawed
1 teaspoon vanilla extract
3 (1 ounce) packages instant sugar-free vanilla pudding mix
1/2 packet artificial sweetener
5 cups nonfat milk
1 (11 ounce) package Cookies, vanilla wafers, lower fat
7 bananas, sliced

Directions

In a medium bowl, beat cream cheese with sour cream. Stir in whipped topping and vanilla. Set aside.

In a large bowl, combine pudding mix, sweetener and milk. Stir until sugar and mix are dissolved. Combine with cheese mixture.

In a large glass serving dish, layer pudding mixture, wafers and bananas until all ingredients are used. Chill until serving.

Raspberry Banana Bread

Ingredients

- 1 3/4 cups all-purpose flour
- 1 1/2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup mashed ripe bananas
- 1/2 cup vegetable oil
- 1/3 cup water
- 1 cup fresh or frozen unsweetened raspberries*
- 1/2 cup chopped walnuts

Directions

In a large bowl, combine the flour, sugar, baking soda and salt. In another bowl, combine the eggs, bananas, oil and water. Stir into the dry ingredients just until moistened. Fold in raspberries and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Banana Split Pudding

Ingredients

3 cups cold milk
1 (5 ounce) package instant vanilla pudding mix
1 medium firm banana, sliced
1 cup sliced fresh strawberries
1 (8 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup chocolate syrup
1/4 cup chopped pecans
additional sliced strawberries and bananas (optional)

Directions

In a bowl, whisk milk and pudding mix for 2 minutes. Add banana, strawberries and pineapple; transfer to a serving bowl. Dollop with whipped topping. Drizzle with chocolate syrup; sprinkle with pecans. Top with strawberries and bananas if desired.

Banana Split Cake VI

Ingredients

2 cups cornflakes cereal crumbs
1/2 cup margarine, softened

2 eggs
1 tablespoon vanilla extract
1 cup margarine
2 cups confectioners' sugar
6 banana
2 (15 ounce) cans crushed
pineapple, drained
1 (16 ounce) container frozen
whipped topping, thawed
chopped walnuts

Directions

Combine 1/2 cup margarine with cornflake crumbs, then press into the bottom of a 13x9 inch pan. Chill in the refrigerator for 30 minutes.

Mix together eggs, vanilla extract, 1 cup margarine and confectioners' sugar until smooth. Pour mixture over the chilled cornflake crust. Slice bananas lengthwise and place over the egg mixture. Spoon pineapple over the bananas, then spread whipped topping over the top to cover. Sprinkle with chopped nuts. Refrigerate overnight before serving.

Banana Bread VII

Ingredients

1/3 cup vegetable oil
1 1/2 cups mashed bananas
1/2 teaspoon vanilla extract
3 eggs
2 1/3 cups baking mix
1 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease the bottom of a 9 x 5 inch loaf pan.

Measure oil, bananas, vanilla, eggs, baking mix, sugar, and nuts into a large bowl. Beat vigorously with a spoon for about 30 seconds. Pour the batter into the prepared pan.

Bake until a wooden pick inserted in center comes out clean, about 55 to 65 minutes. Cool for 5 minutes in the pan. Loosen sides of loaf from the pan. Remove to a wire rack to cool completely.

Old-Fashioned Banana Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
3 eggs, lightly beaten
1 1/2 cups canola oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can unsweetened
crushed pineapple, undrained
2 cups banana, diced
1 (10 ounce) jar maraschino
cherries, drained
1 cup chopped walnuts
1 1/2 teaspoons confectioners'
sugar

Directions

In a large mixing bowl, combine the first six ingredients. In a small bowl, combine the eggs, oil and vanilla. Beat into dry ingredients just until combined (batter will be thick). Stir in pineapple. Fold in the bananas, cherries and walnuts.

Transfer to a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Bananas Foster Belgian Waffles

Ingredients

1 1/3 cups all-purpose flour
3/4 teaspoon baking soda
2 teaspoons white sugar
1/4 teaspoon salt
3 eggs
1 1/2 teaspoons vanilla extract
1 1/3 cups milk
1/3 cup melted butter
2 teaspoons baking powder
1/4 cup butter
2/3 cup brown sugar
2 teaspoons rum flavored extract
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
1/4 cup whole pecans
1/2 cup pancake syrup (i.e. Mrs. Butterworth's®)
3 bananas, cut into 1/2 inch slices
1 cup heavy cream
1/4 teaspoon vanilla extract
1 tablespoon confectioners' sugar

Directions

Preheat a Belgium waffle iron. Whisk together the flour, baking soda, baking powder, white sugar, and salt in a bowl; set aside.

Whisk together the eggs, 1 1/2 teaspoons vanilla extract, and milk in a bowl. Stir in the melted butter and flour mixture until a slightly lumpy batter forms. Cook the waffles in the preheated iron until steam stops coming out of the seam, about 2 minutes.

Meanwhile, melt 1/4 cup of butter in a saucepan over medium heat. Stir in the brown sugar, rum extract, 2 teaspoons vanilla extract, and cinnamon. Bring to a simmer, then stir in the pecans and continue simmering for 1 minute. Stir in the pancake syrup and bananas, continue cooking until the bananas soften, about 4 minutes.

Beat the heavy cream, 1/4 teaspoon of vanilla and confectioners' sugar with an electric mixer in a medium bowl until firm peaks form.

Once waffles are done, spoon bananas Foster sauce over waffle and top with a dollop of whip cream.

Caramel Banana Cake Roll

Ingredients

1 cup cake flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
2 eggs
3/4 cup sugar, divided
1/2 cup mashed ripe banana
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
3 egg whites
1 tablespoon confectioners' sugar

FILLING:
4 ounces reduced fat cream cheese
1/2 cup packed brown sugar
1/2 teaspoon vanilla extract
1 cup reduced-fat whipped topping
1 tablespoon confectioners' sugar
2 tablespoons fat-free caramel ice cream topping

Directions

Line a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray with waxed paper and coat the paper with nonstick cooking spray; set aside.

Combine the flour, baking soda, salt and baking powder. In a large mixing bowl, beat eggs for 5 minutes; add 1/2 cup sugar, banana, vanilla and lemon peel. In a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar, a tablespoon at a time, on high until stiff peaks form. Add flour mixture to banana mixture; mix gently until combined. Fold in egg white mixture.

Spread into prepared pan. Bake at 375 degrees F for 10-12 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

For filling, in a mixing bowl, beat cream cheese and brown sugar until smooth and sugar is dissolved. Beat in vanilla; fold in whipped topping. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving. Before serving, sprinkle with confectioners' sugar, then drizzle with ice cream topping. Refrigerate leftovers.

Fried Banana Dessert

Ingredients

1/2 cup semi-sweet chocolate chips
1/3 cup whipping cream
1/2 teaspoon vanilla extract
1/2 cup Cointreau or triple sec
1 tablespoon butter
6 bananas, peeled and halved lengthwise
1 cup toasted sliced almonds

Directions

Place chocolate chips, cream, and vanilla extract into a small saucepan. Stir over medium-low heat until the chocolate chips have melted. Stir in the Cointreau and set aside.

Melt butter in a large skillet over medium-high heat. Add bananas, cut-side down, and cook until golden brown, 3 to 4 minutes. Turn bananas over, and continue cooking until golden brown on the other side, 3 to 4 minutes more.

To serve, ladle some of the sauce onto the center of 6 plates. Place two banana halves onto each plate, and sprinkle with toasted almonds.

Banana Split Salad

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (21 ounce) can cherry pie filling
3 medium firm bananas, cut into chunks
1 (8 ounce) can crushed pineapple, drained
1/2 cup chopped nuts

Directions

In a large bowl, combine the milk and whipped topping until well blended. Fold in pie filling, bananas, pineapple and nuts.

Emily's Famous Banana Oat Muffins

Ingredients

3 ripe bananas, mashed
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup vegetable oil
2 cups whole wheat flour
1 cup rolled oats
1/2 teaspoon ground cinnamon
1/2 teaspoon ginger
1 tablespoon baking powder
1/2 teaspoon baking soda

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a 12 cup muffin pan with paper liners or coat with cooking spray.

In a large bowl, stir together the bananas, brown sugar, egg, vanilla and oil. Combine the whole wheat flour, oats, cinnamon, ginger, baking powder and baking soda; stir into the banana mixture until blended. Spoon the batter into the prepared muffin cups.

Bake in the preheated oven until the tops spring back when lightly pressed, about 25 minutes. Cool for a few minutes in the pan before attempting to remove them.

Chocolate-Banana Shake

Ingredients

1 banana
1 3/4 cups milk
3 tablespoons powdered
chocolate drink mix
2 tablespoons SLENDA® No
Calorie Sweetener, Granulated

Directions

In a blender, combine banana, milk, chocolate drink mix and SLENDA® Granulated Sweetener. Blend until smooth. Pour into glasses and serve.

Banana Butter Icing

Ingredients

1/4 cup butter, softened
1/2 cup mashed bananas
1/2 teaspoon lemon juice
1/2 teaspoon vanilla extract
3 1/4 cups confectioners' sugar

Directions

Cream together butter, banana, lemon juice and vanilla. Slowly beat in confectioners' sugar, adding more if needed to make a nice fluffy, spreadable icing. Makes about 2 1/3 cups.

Favorite Banana Blueberry Quick Bread

Ingredients

1/2 cup fresh blueberries
1 5/8 cups all-purpose flour
1/2 cup quick cooking oats
1/2 cup chopped pecans
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1 cup white sugar
2 eggs
1 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a medium bowl, dredge blueberries in 2 tablespoons flour. Gently stir blueberries together with oats, nuts, 1 1/2 cups flour, soda, and salt.

In a large bowl, cream shortening. Gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in mashed banana. Add blueberry mixture to creamed mixture, and stir just until moistened. Spoon batter into the prepared pan.

Bake for 50 to 55 minutes, or until a wooden toothpick comes out clean when inserted in the center of the loaf. Cool in pan for 10 minutes. Remove from pan, and cool completely on a wire rack.

Strawberry Banana Pie

Ingredients

1 unbaked pie crust
1/2 cup cold butter, cut into small pieces
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 tablespoons chopped walnuts (optional)
1/4 cup apple juice
3 ripe bananas, sliced
1/4 cup honey
1 cup chopped fresh strawberries
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Press the prepared pie crust into a 9 inch pie pan and set aside.

Combine the butter, brown sugar, flour, cinnamon, nutmeg, and nuts in the bowl of a food processor. Pulse the mixture until it has the texture of oatmeal. Refrigerate this crumble topping until ready to use.

Pour the apple juice into a medium sauce pan over medium-low heat; add the sliced bananas and honey and stir until the honey melts. Mix in the chopped strawberries and white sugar. Simmer uncovered for 20 minutes. Pour the warm fruit mixture into the prepared pie crust; evenly distribute the cold crumble topping across the top of the pie.

Bake in the preheated oven until golden brown and set, about 20 minutes. Cool the pie on a wire rack for 30 minutes before serving.

Gritty Banana Mango Corn Muffins

Ingredients

- 1 cup cornmeal
- 1 cup couscous
- 3 tablespoons brown sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chopped dried mango
- 2 very ripe bananas, mashed
- 2 eggs
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup buttermilk

Directions

Preheat oven to 400 degrees F (200 degrees C). Whisk together the cornmeal, couscous, brown sugar, baking powder, baking soda, and salt in a bowl. Stir in the dried mango.

Whisk together the mashed bananas, eggs, vegetable oil, vanilla extract, and buttermilk. Stir the cornmeal mixture into the banana mixture, and let the batter rest until the couscous absorbs some of the moisture, about 5 minutes. Spoon the batter into ungreased muffin cups, filling them 2/3 full.

Bake in the preheated oven until lightly browned, and a toothpick inserted into the center comes out clean, about 15 minutes. Cool in the pans for 10 minutes before removing. Serve warm or at room temperature.

Chocolate Banana Bread

Ingredients

1 cup margarine, softened
2 cups white sugar
4 eggs
6 bananas, mashed
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1/4 cup unsweetened cocoa powder
1 cup lite sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together margarine, sugar and eggs. Stir in bananas and vanilla. Sift in flour, baking soda and cocoa; mix well. Blend in sour cream and chocolate chips. Pour batter into prepared pans.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of a loaf comes out clean.

Mimi's Giant Whole-Wheat Banana-Strawberry

Ingredients

2 eggs
1/2 cup unsweetened applesauce
1/4 cup vegetable oil
3/4 cup packed brown sugar
1 teaspoon vanilla extract
3 bananas, mashed
2 cups whole wheat flour
1 teaspoon baking soda
1 tablespoon ground cinnamon
1 cup frozen sliced strawberries

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease 12 large muffin cups, or line with paper liners.

In a large bowl, whisk together the eggs, applesauce, oil, brown sugar, vanilla and bananas. Combine the flour, baking soda and cinnamon; Stir into the banana mixture until moistened. Stir in the strawberries until evenly distributed. Spoon batter into muffin cups until completely filled.

Bake for 20 minutes in the preheated oven, or until the tops of the muffins spring back when pressed lightly. Cool before removing from the muffin tins.

Brazilian Whole Banana Pie

Ingredients

3 tablespoons brown sugar
1/2 cup water
10 bananas, peeled and sliced lengthwise
2 cups whole wheat flour
2 cups toasted wheat germ
3 cups rolled oats
1 cup packed brown sugar
1 cup light margarine
1 tablespoon cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Sprinkle 3 tablespoons of brown sugar over the bottom of a small saucepan or skillet. Cook over medium heat until melted. Stir in water until sugar is completely dissolved. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Pour the syrup into a round baking dish or deep dish pie plate and spread to coat the bottom.

Make a layer of bananas on top of the melted sugar. In a medium bowl, stir together the whole wheat flour, wheat germ, oats and 1 cup of brown sugar. Mix in the margarine using your hands, pinching it into small pieces to make a crumbly dough. Sprinkle half of this over the bananas in the dish and pat down. Top with the remaining bananas and sprinkle with about half of the cinnamon. Spread the rest of the dough over the bananas and pat the pie smooth. Sprinkle remaining cinnamon over the top.

Bake for 45 minutes in the preheated oven, until the pie topping is toasted and a toothpick inserted into the center comes out clean.

Strawberry Banana Blend

Ingredients

2 bananas, sliced
15 strawberries, hulled
1/2 cup fresh peaches, pitted and chopped
1 3/4 cups strawberry sorbet
1/3 cup orange juice

Directions

In a blender combine the bananas and strawberries. Blend on medium speed until smooth. Blend in the peaches and orange juice. Scoop in the sorbet. Blend until smooth.

Banana Cream Pie with Caramel Drizzle

Ingredients

1 medium banana, sliced
1 (6 ounce) HONEY MAID Graham
Pie Crust
2 cups cold milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
2 cups thawed COOL WHIP
French Vanilla Whipped Topping,
divided
1/4 cup KRAFT Caramel Topping

Directions

Arrange banana slices on bottom of crust.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spoon into crust.

Refrigerate 4 hours or until set. Top with remaining 1 cup whipped topping just before serving. Drizzle with caramel topping. Store leftover pie in refrigerator.

Banana Butterscotch Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup butter
3/4 cup white sugar
1 large egg
3 ripe bananas, mashed
3/4 cup butterscotch chips
1/2 cup chopped walnuts
(optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 9x5-inch loaf pans. Set aside. Sift the flour, baking powder, baking soda, salt, cinnamon, and nutmeg together in a bowl. Set aside.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat in the egg, then stir in the mashed bananas. Pour in the flour mixture, mixing until just incorporated. Fold in the butterscotch chips and walnuts; mixing just enough to evenly combine. Pour the batter evenly into the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 28 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Banana Streusel Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
2 eggs
1 cup sour cream
1/4 cup butter or margarine,
melted
2 medium ripe bananas, mashed
STREUSEL:
1/4 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground cinnamon
2 tablespoons butter or margarine

Directions

In a large bowl, combine the flour, sugar, baking powder, salt, baking soda and cinnamon. In a small bowl, beat eggs, sour cream, butter and bananas; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full.

For streusel, combine sugar, flour and cinnamon in a small bowl; cut in butter. Sprinkle over muffins. Bake at 375 degrees F for 20-25 minutes.

Oatmeal Banana Nut Bread

Ingredients

1/2 cup shortening
3/4 cup white sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup quick cooking oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the banana and vanilla.

In a separate bowl, sift together flour, baking soda and salt. Beat into creamed mixture. Stir in oats and nuts. Pour into prepared pan.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Healthy Banana Cookies

Ingredients

3 ripe bananas
2 cups rolled oats
1 cup dates, pitted and chopped
1/3 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mash the bananas. Stir in oats, dates, oil, and vanilla. Mix well, and allow to sit for 15 minutes. Drop by teaspoonfuls onto an ungreased cookie sheet.

Bake for 20 minutes in the preheated oven, or until lightly brown.

Banana Custard Scrunch

Ingredients

1 cup plain yogurt
3/4 cup prepared vanilla pudding
3/4 cup rolled oats
2 tablespoons honey
3 small bananas, sliced

Directions

In a small bowl, stir together the yogurt and vanilla pudding. Set aside.

Heat a dry skillet over medium heat. Measure in the oats, and toast for about 1 minute, until hot. Drizzle honey over the oats, and continue to stir over medium heat until the oats are crispy at the edges.

Remove the oats from the heat, and spoon most of them into the bottom of 4 glasses or small bowls. Reserve the rest for topping. Using about half of the banana slices, place a layer of sliced bananas over the oats in each glass or bowl. Pour custard over the banana slices. Top with the rest of the banana slices, and sprinkle with the rest of the toasted oats.

Vanilla-Banana Smoothie

Ingredients

2 bananas, broken into chunks
1 cup vanilla ice cream
1/2 teaspoon vanilla extract
1/2 cup fresh orange juice
1 cup milk

Directions

Place banana and vanilla ice cream into a blender. Pour in vanilla extract, orange juice, and milk. Puree until thick and smooth.

Chocolate Banana Cream Pie

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
2 (1 ounce) squares semisweet
chocolate
1 tablespoon milk
1 tablespoon butter
2 bananas, sliced
1 1/2 cups cold milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 1/2 cups shredded coconut
1 1/2 cups frozen whipped
topping, thawed
2 tablespoons flaked coconut,
toasted

Directions

Combine chocolate, 1 tablespoon milk, and butter or margarine in a medium, microwave safe bowl. Microwave on high for 1 to 1 1/2 minutes, stirring every 30 seconds. Stir until chocolate is completely melted. Spread evenly in pie crust.

Arrange banana slices over chocolate.

Pour 1 1/2 cups milk into a large bowl. Add pudding mix, and beat with wire whisk for 2 minutes. Stir in 1 1/2 cups coconut. Spoon over banana slices in crust.

Spread whipped topping over pie. Sprinkle with toasted coconut. Refrigerate 4 hours, or until set. Store in refrigerator.

Bananas Foster II

Ingredients

1/4 cup butter
2/3 cup dark brown sugar
3 1/2 tablespoons rum
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
3 bananas, peeled and sliced
lengthwise and crosswise
1/4 cup coarsely chopped walnuts
1 pint vanilla ice cream

Directions

In a large, deep skillet over medium heat, melt butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot, 1 to 2 minutes. Serve at once over vanilla ice cream.

Banana Empanadas

Ingredients

1/4 cup raisins
2 1/2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup shortening
2 tablespoons plain yogurt
1/2 cup cold water

4 large ripe bananas, coarsely
chopped
1/2 teaspoon ground cinnamon,
or to taste

1 tablespoon cold water
1 egg white

Directions

Soak raisins in hot water for 30 minutes. Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, mix together the flour and salt. Mix in shortening using a fork, until the entire mixture is in pea-sized pellets. Stir in yogurt, and just enough of the 1/2 cup of cold water to hold it together in a dough.

Roll out dough to a square 1/8 inch in thickness. Use a knife to cut into four 8x8 inch squares. Don't worry if they aren't perfect. Drain the raisins, and mix with the cinnamon and chopped bananas. Spoon some of the banana mixture onto half of each square, leaving at least 1/2 inch of dough exposed at the edge to seal the edges. Fold the dough over the fruit, and pinch the edges together. Make sure that they are secure. I like to roll the excess dough up around the edges and then pinch it until it's thin again. You'll want to have about a 1/2 inch closure in the end. You can trim the edges a bit to make them more aesthetically pleasing. Place empanadas on a baking sheet. Whisk together 1 tablespoon of cold water and egg white; brush over the tops.

Bake for 30 minutes in the preheated oven, or until golden brown.

Banana Chip Cookies

Ingredients

3/4 cup shortening
1 cup sugar
2 eggs
1/2 cup milk
1/4 cup honey
1 medium ripe banana, mashed
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup miniature semisweet
chocolate chips

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in milk, honey and banana. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in chocolate chips.

Drop by heaping teaspoonfuls 2 in. apart onto lightly greased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

Green Banana Fries

Ingredients

5 small unripe (green) bananas
1 quart oil for frying, or as needed
salt to taste

Directions

Peel the bananas using a knife, as they are not ripe and will not peel like a yellow banana. Slice into long thin wedges or strings to make fries.

Heat the oil in a heavy deep skillet over medium-high heat. If you have a deep-fryer, heat the oil to 375 degrees F (190 degrees C). Place the banana fries into the hot oil, and fry until golden brown, 5 to 7 minutes. Remove from the oil, and drain on paper towels. Pat off the excess oil, and season with salt. Serve immediately.

Banana Split Cake II

Ingredients

1 (16 ounce) package vanilla wafers, crushed
1 cup margarine, melted
1 (20 ounce) can crushed pineapple, drained
6 bananas
1 (8 ounce) package cream cheese
2 cups confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1/4 cup chopped walnuts
8 maraschino cherries

Directions

Combine the crushed vanilla wafers and melted margarine. Pat into the bottom of one 9x13 inch pan.

Beat the cream cheese and confectioners' sugar together until light and fluffy. Spread over the top of the vanilla wafer crust. Spoon crushed pineapple over the cream cheese layer. Then layer sliced bananas over the pineapple. Cover with the non-dairy whipped topping and sprinkle top with chopped walnuts and maraschino cherries.

Banana Pudding Crunch

Ingredients

2 cups cold milk
2 (3.4 ounce) packages instant
vanilla pudding mix
1/2 cup sour cream
2 medium firm bananas. sliced
1 cup sugar
1 cup chopped pecans
1 egg, beaten

Directions

In a bowl, combine milk, pudding mix and sour cream; whisk until mixture begins to thicken, about 1 minute. Fold in bananas. Pour into a 1-1/2-qt. serving bowl. Cover and refrigerate.

For topping, combine sugar, pecans and egg; spoon onto a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20 minutes or until browned and crunchy. Cool. Using a spatula, loosen pecan mixture from pan and break into a small pieces. Sprinkle over pudding just before serving.

Banana Upside-Down Cake

Ingredients

4 tablespoons butter, melted
1/2 cup brown sugar
1/2 cup chopped pecans
4 bananas, sliced
1 (18.25 ounce) package banana cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) pans. Combine butter and brown sugar, divide and spread evenly between the 2 pans. Sprinkle pecans evenly over both brown sugar mixtures, arrange banana slices evenly over each.

Prepare cake mix according to package instructions. Divide batter into the 2 pans.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Turn cakes upside down on a platter or plate, gently tap bottom and carefully remove pans, replacing caramel mixture that sticks to pan.

Banana Bread V

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup white sugar
1 egg
5 tablespoons milk
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup margarine
1 cup mashed bananas
1/2 cup chopped walnuts
(optional)

Directions

Sift together flour, baking soda, baking powder, and salt.

In a large bowl, cream sugar and butter or margarine. Beat the egg slightly, and mix into the creamed mixture with the bananas. Mix in sifted ingredients until just combined. Stir in milk and nuts. Spread batter into one greased and floured 9x5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) until top is brown and cracks along the top.

Banana Muffins with a Crunch

Ingredients

- 3 cups all-purpose flour
- 2 cups white sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs, lightly beaten
- 3/4 cup milk
- 2 teaspoons vanilla extract
- 1 cup melted butter, cooled
- 2 bananas, mashed
- 1 banana, chopped
- 1 cup granola
- 1 cup chopped walnuts
- 1 cup shredded coconut
- 1/4 cup banana chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a bowl, mix the flour, sugar, baking powder, baking soda, and salt. Mix in the eggs, milk, vanilla, and butter. Fold in mashed bananas, chopped banana, granola, walnuts, and coconut. Scoop into the prepared muffin cups. Sprinkle with banana chips.

Bake 25 minutes in the preheated oven, or until a knife inserted in the center of a muffin comes out clean.

Hawaiian Banana Nut Bread

Ingredients

3 cups all-purpose flour
3/4 teaspoon salt
1 teaspoon baking soda
2 cups white sugar
1 teaspoon ground cinnamon
1 cup chopped walnuts
3 eggs, beaten
1 cup vegetable oil
2 cups mashed very ripe banana
1 (8 ounce) can crushed pineapple, drained
2 teaspoons vanilla extract
1 cup flaked coconut
1 cup maraschino cherries, diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, combine the flour, salt, baking soda, sugar and cinnamon. Add the walnuts, eggs, oil, banana, pineapple, vanilla, coconut and cherries; stir just until blended. Pour batter evenly into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a tooth pick inserted into the center of a loaf comes out clean. Cool in the pan for 10 minutes, then remove to a wire rack to cool completely.

Warm Tropical Banana Ice Cream Topping

Ingredients

3 tablespoons butter
6 ripe bananas, sliced
2 teaspoons vanilla extract
1 cup sweetened flaked coconut
3 1/2 tablespoons confectioners' sugar
1/4 cup chopped walnuts

Directions

Melt the butter in a skillet over medium heat. Place the banana slices in the skillet, stir in the vanilla, and cook until bananas are golden brown. Stir in the coconut, and top with confectioners' sugar and walnuts. Serve immediately over ice cream.

Banana-Cream Cheesecake

Ingredients

1 (18.25 ounce) package white cake mix, divided
4 eggs, divided
3 tablespoons oil
2/3 cup packed brown sugar, divided
2 bananas, sliced
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
2 tablespoons lemon juice
1 1/2 cups milk
1 1/2 cups thawed COOL WHIP Whipped Topping

Directions

Heat oven to 300 degrees F. Reserve 1 cup dry cake mix. Mix remaining cake mix with 1 egg, oil and 1/3 cup sugar with mixer. (Mixture will be crumbly.) Press onto bottom and 1 inch up sides of greased 13x9-inch baking pan; top with bananas.

Beat cream cheese and remaining sugar with mixer. Add reserved cake mix, remaining eggs and lemon juice; beat 1 minute. Blend in milk. (Batter will be very thin.) Pour into crust.

Bake 45 to 50 to minutes or until center is almost set. Cool. Refrigerate 4 hours. Top with COOL WHIP. Refrigerate leftovers.

Strawberry-Banana-Peanut Butter Smoothie

Ingredients

1/2 cup nonfat plain yogurt
2 tablespoons peanut butter
1 banana
4 fresh strawberries, hulled
10 ice cubes

Directions

Place yogurt, peanut butter, banana, strawberries, and ice cubes into a blender. Puree until smooth.

Jumbo Banana Cookies

Ingredients

1/2 cup shortening
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup mashed bananas
1/2 cup evaporated milk
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 cup chopped walnuts
2 1/2 cups confectioners' sugar
2 tablespoons butter, softened
1/4 cup evaporated milk
1/4 teaspoon vanilla extract

Directions

Mix together shortening, 1/2 cup butter, white sugar, eggs, bananas, vanilla, 1/2 cup evaporated milk and vinegar till light and creamy.

In a separate bowl mix together flour, baking soda, and salt. Add to other mixture. Add nuts.

Chill one hour in refrigerator.

Drop by teaspoonful on greased cookie sheet about two inches apart. Bake at 375 degrees F (190 degrees C) for about 15 minutes. Let cool then frost them.

To Make Frosting: Mix 2 1/2 cups confectioners' sugar with 2 tablespoons soft butter or margarine, 1/4 cup evaporated milk, and 1/4 tsp vanilla. Beat until soft. Spread on tops of cooled cookies.

Joy's Green Banana Salad

Ingredients

6 small unripe (green) bananas
2 tablespoons olive oil, divided
1 green bell pepper, sliced into thin rings
1 cup small shrimp - peeled and deveined
1 cup crabmeat
1 sweet onion, chopped
1 pinch salt and pepper to taste
1 teaspoon white sugar
3/4 cup red wine vinegar
2 slices crisp cooked bacon, crumbled
1 hard-cooked egg, peeled and sliced (optional)

Directions

Bring a large pot of water to a boil. Cut the ends off of the bananas, and make a slit lengthwise down the peel. Cook bananas in boiling water until tender (similar to a potato). Drain, cool, and remove peels. Cut into small chunks and place in a serving bowl. Drizzle 1 tablespoon of olive oil over the pieces, and stir to coat.

Meanwhile, heat the remaining tablespoon of oil in a skillet over medium-high heat. Add shrimp and crab, and fry until cooked through, about 5 minutes. Set aside to cool.

Add onions, green pepper and seafood to the bananas in the bowl. In a separate bowl, whisk together the red wine vinegar, sugar and bacon pieces. Pour this mixture over the bananas, and toss lightly to coat. Season with salt and pepper. Garnish with slices of hard-cooked egg if desired.

Banana Nut Bread Baked in a Jar

Ingredients

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
2 cups mashed bananas
2/3 cup water
3 1/3 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2/3 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease insides of 8 (1 pint) straight sided, wide mouth canning jars.

In a large bowl, cream shortening and sugar until light and fluffy. Beat in eggs, bananas, and water. Sift together flour, baking powder, soda, salt, cinnamon, and cloves. Add to banana mixture. Stir in nuts.

Pour mixture into greased WIDE MOUTH pint jars, filling 1/2 full of batter. Do NOT put lids on jars for baking. Be careful to keep the rims clean, wiping off any batter that gets on the rims.

Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Jars should be eaten immediately or kept sealed in refrigerator for up to a week.

Hawaiian Baked Bananas

Ingredients

4 bananas, peeled
1/2 cup brown sugar, firmly packed
1/4 cup orange or pineapple juice
3 tablespoons sherry
1 dash nutmeg
2 tablespoons butter
1/2 cup chopped almonds or macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the bananas into a small glass baking dish. Stir together the brown sugar, juice, and sherry; pour over the bananas, then sprinkle with nutmeg. Melt the butter in a small pan over medium heat. Stir in chopped nuts, and cook until lightly browned, about 4 minutes. Pour over the banana mixture.

Bake in preheated oven for 15 minutes until the bananas are tender, and have become lightly glazed.

Banana Pancakes with Berries

Ingredients

2 cups sliced fresh strawberries
1/2 cup sugar
3 teaspoons vanilla extract
PANCAKES:
1 cup all-purpose flour
1 tablespoon sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup buttermilk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
2 medium ripe bananas, cut into
1/4-inch slices
Whipped cream

Directions

In a bowl, combine the strawberries, sugar and vanilla. Cover and refrigerate for 8 hours or overnight.

For pancakes, combine the flour, sugar, baking powder, baking soda and salt in a bowl. Combine the egg, buttermilk, oil and vanilla; stir into dry ingredients just until moistened.

Pour the batter by 1/4 cupfuls onto a lightly greased hot griddle; place 5-6 banana slices on each pancake. Turn when bubbles form on top; cook until second side is golden brown. Serve with strawberries and whipped cream if desired.

Chocolate Banana Crepes

Ingredients

Crepe Batter:

1/2 cup whole or 2% milk
1 1/2 tablespoons melted butter
1 egg yolk
1 teaspoon vanilla
2 teaspoons hazelnut liqueur
1 tablespoon cocoa
2 tablespoons confectioners' sugar
1/3 cup white flour

Chocolate Sauce:

1/2 tablespoon butter
1 tablespoon whole or 2% milk
2 teaspoons hazelnut liqueur
1 tablespoon cocoa
2 tablespoons confectioners' sugar

2 ripe bananas, sliced

Directions

In a medium bowl, stir together 1/2 cup milk, 1 1/2 tablespoons melted butter, egg yolk, vanilla, and 2 teaspoons hazelnut liqueur. Whisk 1 tablespoon cocoa into liquid until completely incorporated. Next, whisk in 2 tablespoons confectioners' sugar until completely incorporated. Then gradually whisk in flour until completely incorporated. Set aside.

Melt 1/2 tablespoon butter in a saucepan over low heat. Stir 1 tablespoon milk and 2 teaspoons hazelnut liqueur into melted butter. Stir in 1 tablespoon cocoa and 2 tablespoons confectioners' sugar. Set over very low heat to keep warm.

Spray a non-stick frying pan or crepe pan with cooking spray, and heat over medium heat. Pour about 1/4 cup of batter onto the pan, and swirl to form a very thin disk; cook for about 2 minutes. Flip, and cook about 1 minute more.

Place crepe on a plate. Add 1/4 sliced bananas to crepe, and spoon 1/4 of the chocolate sauce over the bananas. Roll or fold crepe, and sprinkle with confectioners' sugar. Repeat steps 3 and 4. Serve crepes warm.

Banana Date Flaxseed Bread

Ingredients

1/2 cup flax seed
3 bananas, mashed
1/4 cup vegetable oil
1/2 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup flax seed
1/2 cup chopped pitted dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan. Use an electric coffee grinder or food processor to grind 1/2 cup flax seed; set aside.

In a large mixing bowl, beat together banana, oil, sugar and eggs. In a separate bowl, mix together flour, baking powder, baking soda, salt, ground flax seed and 1/4 cup whole flax seed. Gradually stir flour mixture into banana mixture. Fold in dates. Spoon batter into prepared loaf pan.

Bake in preheated oven for 55 to 60 minutes, or until a toothpick inserted into the loaf comes out clean.

Banana Frittata

Ingredients

1/2 cup all-purpose flour
1 pinch salt
2 tablespoons white sugar
1/4 cup milk
2 eggs
2 large bananas, sliced
2 tablespoons vegetable oil
1/2 tablespoon butter

Directions

In a bowl, combine the flour, salt and sugar. Gradually pour in the milk, stirring constantly, until a smooth batter is formed. Add the eggs, one at time, stirring well each addition. Stir in sliced bananas.

Heat oil and butter in a nine inch non-stick skillet over medium heat. Pour the mixture in by spoonfuls, spreading the mixture evenly across the pan. When the bottom has turned a golden brown turn the frittata and cook over low heat until golden brown on the other side. Sprinkle with sugar and serve warm.

Banana-Berry Brownie Pizza

Ingredients

1 (19.8 ounce) package fudge brownie mix
1/3 cup boiling water
1/4 cup vegetable oil
1 egg
TOPPING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups sliced fresh strawberries
1 medium firm banana, sliced
1 (1 ounce) square semisweet chocolate, melted

Directions

In a bowl, combine the brownie mix, water, oil and egg until well blended. Spread into a greased and floured 12-in. pizza pan. Bake at 350 degrees F for 25 minutes.

In a mixing bowl, beat the cream cheese, sugar, egg and vanilla until combined. Spread over brownie crust. Bake 15 minutes longer or until topping is set. Cool on a wire rack.

Just before serving, arrange strawberries and bananas over topping; drizzle with chocolate. Refrigerate leftovers.

Banana Oatmeal Bread

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs, beaten
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 cup quick cooking oats
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups mashed bananas
1/4 cup milk
1/2 cup chopped raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan and set aside.

Cream together the shortening and sugar. Add eggs and vanilla, beat until fluffy.

Sift together the flour, oatmeal, baking soda, salt and cinnamon. Add dry ingredients alternately with bananas and milk. Mix until blended.

Fold in raisins and pour into prepared pan. Bake for 50 to 60 minutes; remove from oven and cover for 5 minutes.

Banana Caramel Pie II

Ingredients

1 (14 ounce) can sweetened condensed milk
3 bananas
1 (9 inch) prepared graham cracker crust
1 (12 ounce) container frozen whipped topping, thawed

Directions

Fill a saucepan with 2 inches of water. Place an unopened can of sweetened condensed milk into the water. Bring to a simmer and let cook for 3 hours. Monitor the water closely, to make sure there is always water in the pan. Remove can from heat and let cool for 10 to 15 minutes.

Carefully open can and pour contents into pie crust. Slice bananas over the top and cool in the refrigerator. Before serving, spread with whipped topping.

Banana Oatmeal Cookies I

Ingredients

- 1 cup white sugar
- 1 cup margarine
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 ripe bananas, mashed
- 2 cups rolled oats
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream butter and sugar together until smooth. Stir in the eggs and vanilla. Sift together the flour, baking soda, cloves and cinnamon, stir into the creamed mixture. Then add the mashed bananas, rolled oats and chocolate chips, mix until well blended.

Drop dough by rounded spoonfuls onto unprepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove cookies from pan to cool on wire racks.

Bananas Foster over Puff Pastry

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
6 medium bananas, peeled
1/2 cup packed brown sugar
1/4 cup rum
2 tablespoons butter or margarine
1 tablespoon lemon juice
1/2 teaspoon ground cinnamon
1 cup sour cream
1 tablespoon packed brown sugar

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 425 degrees F.

Unfold pastry sheet on lightly floured surface. Trim pastry to make 9-inch circle. Place on baking sheet. Bake 10 min. or until golden. Remove from baking sheet and cool on wire rack.

Cut bananas in half lengthwise and then crosswise into slices.

Mix 1/2 cup brown sugar, rum, butter, lemon juice and cinnamon in skillet. Heat to a boil. Cook and stir until mixture thickens, about 2 min. Add bananas and toss to coat.

Mix sour cream and remaining brown sugar. Spoon banana mixture over pastry. Top with sour cream mixture. Cut into wedges.

Classic Banana Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 cup mashed fully ripe bananas
1 cup BREAKSTONE'S Reduced Fat Sour Cream
2 eggs
2 1/4 cups flour
1 1/2 teaspoons CALUMET Baking Powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped PLANTERS Walnuts

Directions

Heat oven to 350 degrees F. Beat butter and sugar in large bowl with mixer until well blended. Add bananas, sour cream and eggs; mix well. Add combined dry ingredients; mix just until moistened. Stir in nuts.

Pour into greased and floured 9x5-inch loaf pan.

Bake 1 hour or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to wire rack. Cool completely before slicing to serve. Refrigerate leftovers.

Banana Chip Muffins I

Ingredients

1 3/4 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup semisweet chocolate chips
1 egg
1/4 cup vegetable oil
1/4 cup milk
1 cup mashed bananas

Directions

Measure flour, sugar, baking powder, salt, and chocolate chips into a large bowl. Mix thoroughly, and make a well in the center.

Beat the egg in a small bowl until frothy. Mix in cooking oil, milk, and bananas. Pour mixture into the well. Stir only to moisten. Batter will be lumpy. Fill greased muffin cups 3/4 full.

Bake at 400 degrees F (205 degrees C) for 20 to 25 minutes.

Vanilla Banana French Toast

Ingredients

2 eggs
3/4 teaspoon vanilla extract
1 tablespoon ground cinnamon
2 1/4 teaspoons white sugar
2 slices bread
1 banana, sliced

Directions

Beat eggs, vanilla, cinnamon, and sugar together in a bowl. Place bread into the egg mixture to soak.

Heat a lightly oiled skillet over medium heat and brown the slices of bread on both sides. Heat a smaller lightly oiled skillet over medium-low heat and pour the remaining egg mixture into the skillet. Allow the eggs to set in the skillet for 1 to 2 minutes, then continue to cook and stir eggs until scrambled.

Place 1 slice of toast onto a plate and top with the eggs. Layer the slices of banana over the eggs, then place the second slice of toast on top to make a sandwich.

The Best Banana Pudding

Ingredients

1 (5 ounce) package instant vanilla pudding mix
2 cups cold milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract
1 (12 ounce) container frozen whipped topping, thawed
1 (16 ounce) package vanilla wafers
14 bananas, sliced

Directions

In a large mixing bowl, beat pudding mix and milk 2 minutes. Blend in condensed milk until smooth. Stir in vanilla and fold in whipped topping. Layer wafers, bananas and pudding mixture in a glass serving bowl. Chill until serving.

Bananas Foster Ice Cream

Ingredients

1 ripe banana
1/3 cup SPLENDA® Brown Sugar Blend
1/4 cup spiced rum
1 fluid ounce banana liqueur
1 1/2 cups lowfat evaporated milk
2 cups low-fat milk
1 1/2 teaspoons almond extract
1 (3.5 ounce) package instant French vanilla pudding

Directions

Cut the banana into a few pieces and place in the bowl of a food processor along with the brown sugar blend, rum, and banana liqueur. Pulse until smooth. Pour in the evaporated milk, low-fat milk, almond extract, and vanilla pudding; pulse until evenly blended. Pour into a bowl and refrigerate at least 30 minutes.

Transfer the chilled banana mixture to the cylinder of an ice cream maker; freeze according to manufacturer's directions.

Liz's Banana Bars

Ingredients

3/4 cup milk
1 teaspoon lemon juice
1/2 cup margarine, softened
1 1/2 cups white sugar
2 eggs
1/2 teaspoon salt
2 cups all-purpose flour
2 bananas, mashed

2 (3 ounce) packages cream
cheese, softened
2 1/2 cups confectioners' sugar
1/3 cup margarine or butter,
softened

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish.

Combine the milk and lemon juice in a small bowl; allow to sit at room temperature for 10 minutes. This will effectively 'sour' the milk.

Stir the 1/2 cup margarine, the white sugar, eggs, salt, and flour together in a bowl. Add the soured milk and mashed bananas and mix thoroughly; spread into the bottom of the prepared dish.

Bake in the preheated oven until the edges begin to brown very slightly, about 25 minutes. Allow to cool at least 10 minutes before frosting.

Prepare the frosting by beating together the cream cheese, confectioners' sugar, and 1/3 cup margarine in a bowl using an electric mixer. Spread evenly over the cooled bars before cutting into 20 even-sized pieces. Serve immediately or store in refrigerator.

Banana Fritters

Ingredients

2 ripe bananas
2 tablespoons milk
2 eggs
1 tablespoon margarine, melted
1 cup all-purpose flour
3 tablespoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
1 quart oil for frying
1 cup confectioners' sugar for dusting

Directions

In a large bowl, mash the bananas. Mix in milk, eggs and margarine until smooth. In a separate bowl, combine flour, sugar, baking powder, salt, cinnamon and nutmeg. Stir dry ingredients into banana mixture.

Heat oil in a deep fryer or heavy bottomed pan to 375 degrees F (190 degrees C). Drop batter by spoonfuls into hot oil, and cook, turning once, until browned, 2 to 8 minutes. Drain on paper towels and dust with confectioners' sugar.

Banana Oatmeal Cookies III

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 egg, beaten
1 cup mashed ripe bananas
1 3/4 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, cinnamon and nutmeg. Cut in shortening until almost no lumps remain. Stir in the egg and bananas; mix well. Finally, stir in the oats and walnuts. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until edges are browned. Remove from pans immediately to cool on wire racks.

Chocolate-Cherry-Banana Breakfast Smoothie

Ingredients

3 small frozen bananas (peel
before you freeze)
2 cups frozen dark sweet cherries
2 cups chocolate soy milk

Directions

Place all ingredients in a blender. Blend on puree (or the highest setting) until smooth, about 30 seconds. Pour into glasses and serve.

Janet's Rich Banana Bread

Ingredients

1/2 cup butter, melted
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream
1/2 cup chopped walnuts
2 medium bananas, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir into the butter mixture until smooth. Finally, fold in the sour cream, walnuts and bananas. Spread evenly into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Banana-Date Muffins

Ingredients

2 1/8 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup sugar
1/2 cup reduced-calorie margarine
1 egg
3 medium ripe bananas, mashed
1 1/2 teaspoons vanilla extract
3/4 cup bran flakes cereal
12 dates, pitted and chopped

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a muffin pan with non-stick spray or line with paper muffin liners. Sift together the flour, baking powder, cinnamon and salt; set aside.

In a medium bowl, cream together the sugar, margarine and egg with an electric mixer until light and fluffy. Mix in bananas, vanilla, cereal and dates. Blend in dry ingredients until just incorporated. Spoon into prepared muffin cups to about 2/3 full.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in pan over a wire rack for at least 10 minutes before removing muffins from the pan.

Uncooked Banana Pudding

Ingredients

8 ounces sour cream
1 (8 ounce) container frozen
whipped topping, thawed
1 (5 ounce) package instant vanilla
pudding mix
2 cups whole milk
1 (16 ounce) package vanilla wafer
cookies
4 bananas, peeled and sliced

Directions

In large bowl combine sour cream, whipped topping, pudding mix and milk. Stir well. In the bottom of a trifle bowl or other glass serving dish, put a layer of cookies, then a layer of pudding mixture, then a layer of bananas. Repeat until all ingredients are used. Refrigerate until serving.

Banana Chai Bread

Ingredients

1 3/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup white sugar
1/2 cup lowfat cream cheese
2 eggs
3/4 cup mashed bananas
1/4 cup brewed chai tea

Directions

In a medium bowl mix together flour, baking powder, and salt.

In a separate bowl mix sugar, cream cheese, and eggs until light and fluffy. Mix mashed bananas and Chai into cream cheese mixture. Add flour mixture and mix until smooth.

Pour mixture into a greased 9x5 inch loaf pan.

Bake in a preheated 350 degree F(175 degrees C) oven for 60 minutes. Cool on rack. Remove from pan after 10 minutes.

Brown Sugar Banana Bread

Ingredients

4 ripe bananas, cut into chunks
1 1/4 cups light brown sugar
1/2 cup butter, softened
1 egg
1 teaspoon cinnamon
1 teaspoon vanilla extract
1/4 cup whole milk
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon kosher salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Place the bananas into a large plastic zipper bag, seal the bag, and smooch the bananas with your fingers until very well mashed. Set the bananas aside. Place the brown sugar and butter into a mixing bowl, and mix on medium speed with an electric mixer until light and fluffy, 1 to 2 minutes. Cut a corner from the plastic bag, and squeeze the mashed bananas into the bowl of brown sugar mixture. With the electric mixer on medium speed, beat in the bananas, egg, cinnamon, vanilla extract, and milk until the mixture is well combined. Switch the mixer to low speed, and gradually beat in the flour, baking soda, baking powder, and kosher salt just until the batter is smooth, about 1 minute. Spread the batter into the prepared loaf pan.

Bake in the preheated oven until the bread is set and lightly browned on top, about 40 minutes. A toothpick inserted into the center of the loaf should come out clean.

Banana Loaf

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
3 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, stir in the mashed bananas.

In a large bowl, sift together flour, baking powder, baking soda, salt. Blend the banana mixture into the flour mixture; stirring just to combine. Fold in the nuts.

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Bananas in Caramel Sauce

Ingredients

1/2 cup butter
1 cup superfine sugar
1 1/4 cups heavy cream
4 bananas, peeled and halved
lengthwise

Directions

In a large, heavy skillet over medium heat, melt butter. Stir in sugar and cook, stirring, until sugar is melted and light brown. Slowly stir in the cream (mixture will bubble up). Let boil 1 minute, then reduce heat to low. Place the bananas in the pan and cook until heated through, 2 minutes. Serve hot.

Aunt Betty's Banana Pudding

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 cup milk
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container sour cream
1 (8 ounce) container frozen whipped topping, thawed
6 bananas, sliced
1/2 (12 ounce) package vanilla wafers

Directions

In a medium bowl, combine pudding mix and milk and stir until mix is dissolved. Refrigerate 15 minutes, until partially set.

Stir condensed milk into pudding mixture until smooth. Fold in sour cream and whipped topping. Fold in bananas.

Make a single layer of vanilla wafers in the bottom of a 9x13 inch dish. Spread pudding evenly over wafers. Crush remaining wafers and sprinkle on top. Refrigerate until serving.

Banana Fruit Mini Loaves

Ingredients

2 eggs
2/3 cup sugar
1 cup mashed bananas
1 3/4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup mixed candied fruit
1/2 cup raisins
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat eggs and sugar. Add bananas; mix well. Combine the flour, baking powder and salt; gradually add to egg mixture. Fold in fruit, raisins and walnuts. Transfer to three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Banana Mallow Pie

Ingredients

1 3/4 cups cold milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
2 cups JET-PUFFED Miniature
Marshmallows
1 cup thawed COOL WHIP
Whipped Topping
2 medium bananas, sliced
1 (6 ounce) HONEY MAID Graham
Pie Crust

Directions

Pour milk into large bowl. Add pudding mix; beat with wire whisk 2 minutes. Let stand 5 minutes. Add marshmallows and whipped topping; stir gently until well blended.

Place banana slices in crust; cover with pudding mixture.

Refrigerate at least 1 hour. Cut into 8 slices to serve. Store leftover pie in refrigerator.

Sweet Cottage Cheese and Bananas

Ingredients

1/2 cup cottage cheese
2 teaspoons honey
1 banana, sliced

Directions

In a small serving bowl, stir together the cottage cheese, honey, and banana slices. Serve or eat immediately.

Banana Cake III

Ingredients

1 cup white sugar
2 cups all-purpose flour
2 teaspoons baking soda
1/2 cup water
1 cup mashed bananas
1 pinch salt
1 cup mayonnaise
1 (8 ounce) package cream cheese
1 cup butter, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
3/4 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch round pans.

Combine sugar, flour, baking soda, water, mashed bananas, salt, and mayonnaise. Mix together, and pour into the cake pans.

Bake cake about 45 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven, and cool on wire racks.

In a mixing bowl, blend cream cheese and butter or margarine together. Gradually add sugar and vanilla, and mix well. Stir in nuts. Fill and frost the cake.

Yuletide Banana Bread

Ingredients

1 cup whole macadamia nuts,
divided
1/2 cup butter, softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas
1/2 cup raisins
1/2 cup flaked coconut

Directions

In a food processor or blender, process 1/2 cup macadamia nuts until ground; set aside. Chop remaining nuts; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, salt and ground nuts; stir into creamed mixture just until moistened. Fold in bananas, raisins, coconut and chopped nuts

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (1.3 ounce) envelope dry whipped topping mix
3 bananas, sliced
2 (9 inch) pie shells, baked
1 (21 ounce) can blueberry pie filling
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, mix together the cream cheese and sugar until light. Prepare the whipped topping mix according to package instructions, and fold into the cream cheese mixture.

Place a layer of sliced banana into the bottom of each pie shell. Spoon half of the cream cheese mixture into each pie, and spread evenly. Spoon half of the blueberry pie filling over each pie in an even layer. Cover the tops of the pies with the thawed frozen whipped topping. Chill until serving.

Really Rich Banana Bread

Ingredients

- 1 cup unsalted butter
- 1 cup dark brown sugar
- 6 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon ground nutmeg
- 1 pinch ground allspice
- 1 pinch salt
- 3 ripe bananas, mashed
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. In a separate bowl, stir together flour, baking powder, nutmeg, allspice and salt. Blend the flour mixture into the butter and egg mixture a bit at a time, beating well after each addition.. Stir in the banana and vanilla; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven for 90 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool the cake in the pan for 10 minutes and then turn out onto a wire rack to cool completely.

Fluffy Banana Cake

Ingredients

2 bananas, broken into chunks
2 cups sifted all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup buttermilk
4 cups whipped heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch layer cake pans. Sift together flour, baking powder, soda, and salt; set aside.

In a large bowl, combine the shortening, sugar, eggs, and vanilla. Beat well. Blend in the buttermilk. Add sifted flour mixture alternately with mashed banana to the egg mixture while beating. Pour batter into prepared pans.

Bake cake for 30 to 35 minutes. Remove from pans, and cool on wire racks. Fill and frost the cake with whipped cream.

Strawberry Banana Shakes

Ingredients

1/4 cup milk
1 cup strawberry ice cream
1 medium firm banana, sliced
Whipped cream and two fresh strawberries (optional)

Directions

Place milk, ice cream and banana in a blender; cover and process until smooth. Pour into glasses. Serve immediately. Garnish with whipped cream and a strawberry if desired.

Banana Tortilla Snacks

Ingredients

1 (6 inch) flour tortilla
2 tablespoons peanut butter
1 tablespoon honey
1 banana
2 tablespoons raisins

Directions

Lay tortilla flat. Spread peanut butter and honey on tortilla. Place banana in the middle and sprinkle in the raisins. Wrap, and serve.

Chocolate Banana Peanut Butter Shake

Ingredients

2 cups milk
4 tablespoons chocolate instant
breakfast mix
2 tablespoons crunchy peanut
butter
2 bananas, sliced
4 cubes ice

Directions

In a blender, combine milk, instant breakfast mix, peanut butter, bananas and ice. Blend until smooth, about 30 seconds. Serve immediately.

Sinful Banana Pudding

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
2 cups whole milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon lemon juice
1/2 cup amaretto liqueur
1 teaspoon vanilla extract
2 (8 ounce) containers frozen whipped topping, thawed
5 bananas, sliced
8 ounces vanilla wafer cookies

Directions

In a large bowl, stir together pudding mix, milk and condensed milk until blended. Stir in lemon juice, amaretto and vanilla until well combined. Fold in whipped topping.

In a large glass serving bowl, layer pudding mixture, bananas and cookies. Chill until serving.

Banana Split Ice Cream

Ingredients

2 cups white sugar
3 tablespoons all-purpose flour
1/2 teaspoon salt
1 quart milk
1 (12 fluid ounce) can evaporated milk
6 eggs, beaten
1 tablespoon vanilla extract
1 quart chocolate milk
2 (10 ounce) packages frozen strawberries, thawed
3 bananas, diced
1 (15 ounce) can crushed pineapple, with juice

Directions

In a heavy saucepan over medium heat, combine sugar, flour, salt, milk and evaporated milk. Cook, stirring, until bubbles form at edges and mixture is slightly thickened. Pour a small amount of hot milk into the beaten eggs, stirring to combine. Then remove milk mixture from heat and stir the eggs into the milk until fully incorporated.

Stir in vanilla, chocolate milk, strawberries, bananas and pineapple with its juice. Pour into the freezer canister of an ice cream maker, adding milk as needed to bring to fill line. Chill in refrigerator until quite cold, then freeze according to manufacturer's instructions.

Banana Smoothie

Ingredients

2 cups milk
2 medium ripe bananas
1/4 cup honey
1/2 teaspoon vanilla extract

Directions

Combine all ingredients in a blender until smooth.

Banana Crepes

Ingredients

1 cup all-purpose flour
1/4 cup confectioners' sugar
2 eggs
1 cup milk
3 tablespoons butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt

1/4 cup butter
1/4 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 cup half-and-half cream
6 bananas, halved lengthwise
1 1/2 cups whipped heavy cream
1 pinch ground cinnamon

Directions

Sift flour and powdered sugar into a mixing bowl. Add eggs, milk, butter, vanilla, and salt; beat until smooth.

Heat a lightly greased 6 inch skillet. Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet. Cook until lightly browned; turn and brown the other side. Repeat process with remaining batter, grease skillet as needed.

Melt 1/4 cup butter in a large skillet. Stir in brown sugar, 1/4 teaspoon cinnamon and nutmeg. Stir in cream and cook until slightly thickened. Add half the bananas at a time to skillet; cook for 2 to 3 minutes, spooning sauce over them. Remove from heat.

Roll a crepe around each banana half and place on serving platter. Spoon sauce over crepes. Top with whipped cream and a pinch of cinnamon.

Vegan Banana Blueberry Muffins

Ingredients

2 very ripe bananas, mashed
1/2 cup white sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup all-purpose flour
1/2 cup whole wheat pastry flour
1 1/2 teaspoons egg replacer (dry)
2 tablespoons water
1/2 cup blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl combine mashed bananas, sugar, baking powder, salt and flours; mix until smooth. In a small bowl or cup combine egg replacer and water; stir into banana mixture. Fold in blueberries.

Spoon batter evenly, about 1/4 cup each, into muffin cups.

Bake in preheated oven for 20 to 25 minutes, or until golden brown.

Banana Oat Muffins

Ingredients

1 1/2 cups all-purpose flour
1 cup rolled oats
1/2 cup white sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
3/4 cup milk
1/3 cup vegetable oil
1/2 teaspoon vanilla extract
1 cup mashed bananas

Directions

Combine flour, oats, sugar, baking powder, soda, and salt.

In a large bowl, beat the egg lightly. Stir in the milk, oil, and vanilla. Add the mashed banana, and combine thoroughly. Stir the flour mixture into the banana mixture until just combined. Line a 12-cup muffin tin with paper bake cups, and divide the batter among them.

Bake at 400 degrees F (205 degrees C) for 18 to 20 minutes.

Banana Crumb Muffins

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
3 large ripe bananas, mashed
3/4 cup sugar
1 egg, lightly beaten
1/2 cup butter or margarine,
melted

TOPPING:

1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

In a large bowl, combine dry ingredients. Combine bananas, sugar, egg and butter; mix well. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Combine the first three topping ingredients; cut in butter until crumbly. Sprinkle over muffins. Bake at 375 degrees F for 18-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Awesome Banana Pancakes

Ingredients

2 cups buttermilk
2 eggs
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup mashed bananas

Directions

Whisk together the buttermilk and eggs in a bowl until evenly blended; set aside. Stir together the flour, baking powder, and salt in a separate large bowl. Make a well in the center of the dry ingredients and stir in the buttermilk mixture and mashed bananas, being careful not to over mix the batter (the batter will be lumpy). Let the batter sit for at least 1 minute before using.

Heat a large skillet over medium-high heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

Banana Oat Muffins

Ingredients

1 cup rolled oats
1 cup all-purpose flour
1 tablespoon rolled oats
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup mashed ripe banana
1 teaspoon vanilla extract
1/2 cup sour cream

1/3 cup rolled oats
4 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons butter, chilled
1/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Place 1 cup rolled oats in a food processor and process until ground. In a large bowl, combine ground oats with flour, 1 tablespoon rolled oats, chopped walnuts, baking powder, cinnamon and salt.

In a separate bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the banana and vanilla. Stir in sour cream. Mix oat/flour mixture into egg mixture. Spoon batter into prepared muffin pans.

To make Topping: In a small bowl, combine 1/3 cup rolled oats, brown sugar, cinnamon. Cut in butter until mixture resembles coarse crumbs; stir in 1/4 cup chopped walnuts. Generously sprinkle muffins with topping.

Bake in preheated oven for 25 to 30 minutes, until golden brown and a toothpick inserted into a muffin comes out clean.

Banana Chocolate Chip Dessert

Ingredients

3/4 cup butter
2/3 cup white sugar
2/3 cup brown sugar
1 egg, beaten
1 teaspoon vanilla extract
1 cup mashed bananas
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan.

In a large bowl, cream butter, white sugar and brown sugar until fluffy. Beat in egg and vanilla. Fold in mashed banana. In a separate bowl, mix flour, baking powder and salt. Fold flour mixture into butter mixture. Stir in chocolate chips. Spread in prepared pan.

Bake in preheated oven 20 minutes, until set. Cool before cutting into squares.

Oat-Chip Banana Bread

Ingredients

1/2 cup shortening
1 cup sugar
2 eggs
1 1/2 cups mashed ripe banana
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup miniature semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add bananas; mix well. Combine flour, oats, baking soda, baking powder and salt; add to the creamed mixture, stirring just until moistened. Stir in chocolate chips. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Banana Bread Cookies

Ingredients

1 cup butter flavored shortening
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 banana, peeled and mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

3 tablespoons butter
1/3 cup confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a medium bowl, cream together shortening and white sugar until smooth. Beat in eggs, vanilla extract, and banana. Combine flour, baking soda, and salt; blend thoroughly into the shortening mixture to make a sticky batter. Drop by rounded tablespoons onto the prepared baking sheets.

Bake 10 to 15 minutes in the preheated oven, or until lightly browned.

In a medium bowl, blend butter, confectioners' sugar, milk and vanilla extract. Adjust amount of milk as necessary to attain a drizzling consistency. Drizzle over warm cookies.

Banana Banana Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
3/4 cup brown sugar
2 eggs, beaten
2 1/3 cups mashed overripe
bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

Banana Nut Brownies

Ingredients

1/2 cup butter or margarine,
melted and cooled
1 cup sugar
3 tablespoons baking cocoa
2 eggs, lightly beaten
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup mashed ripe banana
1/2 cup chopped walnuts
confectioners' sugar

Directions

In a bowl, combine butter, sugar and cocoa. Stir in eggs, milk and vanilla. Blend in flour, baking powder and salt. Stir in bananas and nuts.

Pour into a greased 9-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until brownies test done. Cool on a wire rack. Just before serving, dust with confectioners' sugar if desired.

Peanut Butter Bananas and Sauce

Ingredients

4 bananas, peeled and halved lengthwise
1/2 cup peanut butter
2 egg yolks
2/3 cup white sugar, divided
1/4 cup white vinegar
2 tablespoons butter

Directions

Spread peanut butter onto the cut side of the banana halves, and seal the halves back together. Slice into coins, and set aside.

In a saucepan over low heat, whisk together the egg yolks and 1/2 cup of the sugar. Stir in the vinegar and butter. Cook, whisking constantly until clear. Whisk in remaining sugar if you like.

Place the bananas into a serving bowl, and pour the sauce over them. This dish may be served hot or cold.

Strawberry Banana Smoothie

Ingredients

1 1/2 cups vanilla yogurt
2 bananas, cut up
1/2 cup frozen strawberries
2 tablespoons wheat germ
1 tablespoon honey

Directions

Combine the yogurt, bananas, strawberries, wheat germ, and honey in a blender; blend until smooth, about 1 minute.

Peanut Butter Banana Muffins

Ingredients

1 cup all-purpose flour
3/4 cup quick cooking oats
1/3 cup packed brown sugar
1 tablespoon baking powder
1 cup milk
1/2 cup peanut butter
1/2 cup mashed ripe banana
1 egg, beaten
2 tablespoons vegetable oil
1 teaspoon vanilla extract

1/4 cup all-purpose flour
2 tablespoons butter, melted
2 tablespoons packed brown sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Combine 1 cup flour, oats, 1/3 cup brown sugar, and baking powder. Whisk together milk, peanut butter, banana, egg, oil, and vanilla. Add banana mixture to dry ingredients, mixing just until moistened. Fill prepared muffin cups 3/4 full.

In a small bowl, stir together 1/4 cup flour, melted butter and 2 tablespoons brown sugar. Sprinkle topping evenly over muffins.

Bake in preheated oven for 18 minutes, until golden brown. Serve warm.

Christmas Banana Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups mashed ripe bananas
1/2 cup chopped walnuts
1/2 cup semisweet chocolate
chips
1/4 cup chopped maraschino
cherries

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to creamed mixture. Beat in the bananas just until combined. Stir in the walnuts, chocolate chips and cherries.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 70-80 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Monkey Banana Jam

Ingredients

3 cups white sugar
1 cup water
6 tablespoons fresh lemon juice
3 1/2 cups mashed banana
1 tablespoon whole cloves
6 half pint canning jars with lids
and rings

Directions

Combine the sugar and water in a saucepan; bring to a boil, and boil for 10 minutes. Stir in the lemon juice, mashed banana, and cloves. Reduce heat to low; simmer, stirring frequently, until the mixture thickens, about 45 minutes. Strain to remove cloves.

Divide the jam between the jars, screw on lids, and refrigerate.

Chocolate Banana Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 egg
1 cup mashed ripe bananas
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped nuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas, milk and vanilla. Combine the flour, cocoa, baking soda and salt; add to the banana mixture and mix just until combined. Fold in nuts if desired. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Banana-White Chocolate Pancakes

Ingredients

- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 tablespoon ground cinnamon
- 1 teaspoon ground ginger
- 2 cups all-purpose biscuit baking mix
- 3 bananas, peeled and thinly sliced
- 1 cup white chocolate chips

Directions

Whisk together eggs, milk, vanilla extract, cinnamon, and ginger in a bowl until smooth. Stir in the baking mix until moistened, then add the bananas and chocolate chips, and stir to mix.

Heat a lightly oiled griddle or frying pan over medium heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Flip over once bubbles appear on the top. Cook until browned on the other side. Serve hot.

Mrs. Kurtz's Banana Bread

Ingredients

1/4 cup margarine, softened
1 cup white sugar
1 egg
1 1/2 cups mashed bananas
1/4 cup sour milk
3/4 teaspoon baking soda
1 1/2 cups all-purpose flour
1/4 teaspoon salt

Directions

Cream together butter or margarine, sugar, and salt. Mix in egg. Stir in bananas and milk. Stir in flour and baking soda with a few swift strokes; do not overbeat. Spread batter into a greased and floured 9 x 5 inch loaf pan.

Bake at 325 degrees F (165 degrees C) for 45 to 60 minutes, or until a tester inserted in the center comes out clean.

Banana Nut Cake

Ingredients

2 eggs
1 teaspoon baking soda
4 tablespoons buttermilk
1/2 cup butter
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3 ripe bananas, mashed
1 cup chopped pecans

Icing

3 tablespoons butter, softened
2 cups confectioners' sugar
3 tablespoons heavy whipping cream

Pecan halves (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Separate the eggs and set aside.

Stir the baking soda into the buttermilk. Cream 1/2 cup of the butter or margarine with the white sugar. Add the egg yolks, and vanilla, beating well. Add flour alternately with the mashed bananas. Stir in the buttermilk mixture.

Beat the egg whites until stiff. Stir the pecans into the cake batter then fold in the egg whites. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Let cakes cool in pans.

To Make Icing: Cream 3 tablespoons butter or margarine with the confectioners' sugar. Stir in the heavy cream until well blended. Spread icing on to cooled cake layers. Top with pecan halves if desired.

Bananas Foster Pudding

Ingredients

- 1/2 cup butter
- 1 1/2 cups brown sugar
- 3 eggs
- 1 (1 pound) loaf bread, crumbled
- 2 cups heavy cream
- 1 1/2 cups milk
- 1 cup banana liqueur
- 2 teaspoons ground cinnamon
- 1 dash vanilla extract
- 1 cup chopped pecans
- 6 bananas, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, cream together butter and sugar. Beat in eggs. Blend in bread, cream, milk, banana liqueur, cinnamon and vanilla. Fold in nuts and banana slices. Pour into a 9x13 inch baking dish.

Bake in preheated oven 90 minutes, until set.

Banana-Nut Chip Bread

Ingredients

1 1/2 cups mashed ripe banana
1 1/4 cups sugar
3 eggs
1/3 cup vegetable oil
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
3/4 cup quick-cooking oats
2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup semisweet chocolate chips
3/4 cup chopped walnuts

Directions

In a mixing bowl, beat bananas, sugar, eggs, oil and vanilla. Combine the dry ingredients; stir into banana mixture. Fold in chocolate chips and nuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Banana Nut Oatmeal Bread

Ingredients

1/3 cup steel cut oats
1/3 cup boiling water
1/4 cup warm water (110 degrees F/45 degrees C)
1 egg
2 tablespoons vegetable oil
1 cup mashed bananas
3 tablespoons brown sugar
1 1/2 teaspoons salt
1/4 cup powdered buttermilk
1 cup quick cooking oats
2 1/2 cups all-purpose flour
2 teaspoons active dry yeast
1/2 cup chopped walnuts

Directions

Soak the steel cut oats in the boiling water. Let cool to room temperature.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Blueberry Upside-Down Banana Nut Bread

Ingredients

- 1/2 cup canola oil
- 1/3 cup cold water
- 3 eggs
- 1 egg white
- 2 large bananas, mashed
- 1 cup white sugar
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 tablespoons flax seeds
- 1/4 cup chopped pecans
- 1 pint fresh blueberries
- 1/4 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Whisk together the canola oil, water, eggs, and egg white. Stir in the banana, then add 1 cup of sugar. Combine flour, baking soda, salt, and flax seeds in a separate bowl. Stir the banana mixture into the flour mixture. Fold in the pecans. Combine blueberries and 1/4 cup of sugar in a small bowl, then pour into the prepared pan. Carefully pour batter over the berries.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate.

Banana Souffle

Ingredients

1 tablespoon unsalted butter, melted
2 teaspoons white sugar
2 egg whites
2 eggs, separated
1 pinch salt
2 ripe bananas, mashed
1 tablespoon honey, or more to taste
1/2 teaspoon vanilla extract
1/2 teaspoon grated fresh ginger root
1 tablespoon sweetened cocoa powder

Directions

Preheat oven to 400 degrees F (200 degrees C). Brush 4 1-cup souffle dishes with melted butter; sprinkle the insides of the cups with sugar.

Set the egg yolks aside, and place the 4 egg whites into the work bowl of an electric mixer. Beat the egg whites and salt until the whites form soft peaks.

Place the 2 egg yolks, bananas, honey, vanilla extract, and ginger into a blender; pulse until smooth.

Scoop the banana mixture into a bowl; use a rubber spatula or wire whisk to gently fold 1/4 of the beaten egg whites into the banana mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Fold in the remaining egg whites, being careful to keep as much air in the mixture as possible.

Spoon the souffle mixture into the prepared dishes; bake in the preheated oven until the souffles have puffed up above the baking dishes and the tops are browned, about 15 minutes. Sift a little sweetened cocoa powder over each souffle for garnish to serve.

Moist Banana Raisin Bread

Ingredients

1 1/2 tablespoons butter, melted
1/3 cup white sugar
1/3 cup peanut butter
1 egg, lightly beaten
1 ripe banana, mashed
1 1/2 tablespoons milk
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1 dash salt
1/2 cup raisins
1/4 cup chopped roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 5x9 inch loaf pan.

In a large bowl, cream together the butter, sugar, peanut butter, egg, banana, and milk. In a separate bowl, mix the flour, baking powder, baking soda, and salt. Stir the flour mixture into the butter mixture just until moistened. Fold in the raisins and peanuts. Transfer to the prepared pan.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center of the loaf comes out clean. Cool in pan for 10 minutes before serving.

Granny's Banana Bread

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup white sugar
2 eggs
1/3 cup unsweetened applesauce
4 ripe bananas, mashed
1 tablespoon vanilla extract
1 cup raisins (optional)
1 cup chopped walnuts (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, stir together flour, baking soda, cinnamon, nutmeg and white sugar. Stir in eggs, applesauce, bananas and vanilla extract. Fold in raisins and nuts if desired. Pour batter into prepared pan.

Bake in preheated oven for 45 to 60 minutes, until a knife inserted into center of the loaf comes out clean.

Chocolate Banana Martini

Ingredients

1 teaspoon chocolate syrup
1 (1.5 fluid ounce) jigger banana
liqueur
1 (1.5 fluid ounce) jigger coffee
flavored liqueur
1/3 cup milk
1 cup crushed ice
1/2 banana, peeled and sliced
lengthwise into quarters

Directions

Drizzle chocolate syrup round the inside of a martini glass.

Combine banana liqueur, coffee liqueur, milk, and ice in a shaker. Shake vigorously, and strain into martini glass. Garnish with banana spears.

Banana Flips

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
4 eggs
1 1/2 cups milk
1 1/2 cups white sugar
1/4 cup all-purpose flour
3/4 cup butter
3/4 cup shortening
3/4 cup milk
1 1/2 teaspoons banana extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9x13 inch pans.

In a large bowl, stir together the cake mix and instant pudding. Beat in the eggs and 1 1/2 cup of milk. Divide the batter evenly between the two pans.

Bake in preheated oven for 15 to 17 minutes, or until a wooden toothpick inserted into the cake comes out clean. While the cake is baking, make the filling.

Stir together the sugar and flour. In a medium bowl, cream together the butter, shortening and sugar mixture. Beat in the milk and banana extract until smooth.

When the cake is cooled, invert onto a serving tray. Spread filling over the top and cover with remaining layer of cake. Keep chilled until 1/2 hour before serving.

Banana Split Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.5 ounce) packages instant vanilla pudding mix
1 (8 ounce) package cream cheese
1 1/2 cups milk
3 ripe bananas
2 (8 ounce) cans crushed pineapple, drained
1 (16 ounce) package frozen whipped topping, thawed
1 (4 ounce) jar maraschino cherries, drained
1/4 cup chopped walnuts

Directions

Bake cake as directed on package. Cool completely.

In a medium bowl, combine pudding, cream cheese and milk. Beat until smooth. Spread on cake.

Slice bananas thin and arrange on top of pudding mixture. Spread drained pineapple on top of bananas.

Cover entire cake with whipped topping. Garnish with cherries and chopped walnuts.

Banana Loaf Cake I

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup butter, softened
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon baking powder
1 egg
3 very ripe bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 5x9 inch loaf pan

Mash bananas and add flour, sugar, butter, vanilla, baking powder, baking soda and egg. Mix well. Pour into loaf pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until toothpick inserted into center of cake comes out clean.

Banana Streusel Pie

Ingredients

1 (9 inch) unbaked pastry shell
1/4 cup sugar
1/2 teaspoon ground cinnamon
1 teaspoon cornstarch
1/2 cup pineapple juice
2 tablespoons lemon juice
1 1/2 teaspoons grated lemon
peel

4 cups sliced ripe bananas

STREUSEL:

1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/3 cup chopped macadamia nuts
or almonds
1 teaspoon ground cinnamon
1/4 cup butter or margarine

Directions

Line the unpricked pastry shell with a double thickness of foil. Bake at 450 degrees F for 10 minutes. Remove the foil and bake 2 minutes more or until pastry is golden brown; set aside. Reduce heat to 375 degrees F.

In a saucepan, combine the sugar, cinnamon and cornstarch. Add the pineapple juice, lemon juice and peel; mix well. Cook and stir until thickened and bubbly; cook and stir 2 minutes more. Remove from the heat. Fold in bananas; pour into crust.

For streusel, combine flour, brown sugar, nuts and cinnamon; cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling. Cover edges of pie with foil. Bake at 375 degrees F for 40 minutes or until topping is golden and filling is bubbly. Cool on a wire rack.

Icy Banana Milkshake

Ingredients

2 bananas, peeled and sliced
6 ice cubes
5 cups milk
1/2 cup sugar

Directions

In a blender, combine the bananas, ice cubes, milk and sugar. Cover, and blend for 2 minutes, or until ice is finely crushed.

Almond Banana Chocolate Muffins

Ingredients

1 (14 ounce) box banana quick bread and muffin mix, such as the Pillsbury® brand
1 cup water
2 eggs
1/4 cup vegetable oil
1/4 cup cinnamon-flavored applesauce
1 medium banana, diced
1 cup sliced California Almonds, divided
3/4 cup semi-sweet chocolate chips or chopped dark chocolate

Directions

Preheat oven to 400 degrees F. Prepare a muffin tin with paper liners.

Prepare muffins according to package instructions using water, eggs and oil, but use only 1/4 cup oil instead of 1/2 cup, and add 1/4 cup applesauce. Stir in banana, 3/4 cup almonds and chocolate. Divide evenly among muffin cups and sprinkle with remaining 1/4 cup almonds.

Bake 15-20 minutes, until a tester comes out clean. Cool muffin tin on a rack for 10 minutes, then remove muffins and continue cooling on rack. Store air tight at room temperature for up to 4 days.

Whole Wheat Banana Bread

Ingredients

1 cup whole wheat flour
3/4 cup all-purpose flour
1/2 cup toasted wheat germ
1 teaspoon baking soda
1 teaspoon grated orange peel
1/4 teaspoon salt
4 medium navel oranges, peeled
and sectioned
2 medium ripe bananas
1 cup sugar
2 eggs
1/4 cup canola oil
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In a food processor or blender, process the oranges, bananas, sugar, eggs, oil and vanilla until smooth. Stir into dry ingredients just until moistened. Fold in pecans.

Pour into two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Peanut Butter Banana Oatmeal Raisin

Ingredients

1 banana, peeled and mashed
1 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
2 egg whites
2 cups whole wheat flour
1 teaspoon baking soda
1 cup rolled oats
1 cup raisins

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, stir together mashed banana, peanut butter, white sugar and brown sugar until smooth. Then mix in the egg whites. Add flour and baking soda, mix until just blended, then stir in the rolled oats and raisins.

Drop cookie dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 15 to 17 minutes in the preheated oven. When cookies are done, remove from the baking sheet and cool on wire racks.

Maple Walnut Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1/3 cup sugar
1/3 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1 cup mashed ripe banana
3 tablespoons butter or stick margarine, melted
2 tablespoons fat-free milk
1/4 teaspoon maple flavored extract
1/4 cup chopped walnuts

Directions

In a bowl, combine the first six ingredients. Combine the eggs, bananas, butter, milk and flavoring; mix well. Stir into dry ingredients just until moistened. Spoon into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Sprinkle with walnuts.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Banana Rum Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 teaspoon baking soda
2/3 cup dark rum
2/3 cup water
2 eggs
1 cup mashed bananas
1/3 cup chopped pecans

1/3 cup butter, softened
3 cups confectioners' sugar
2 teaspoons vanilla extract
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch cake pans.

In a large bowl, combine cake mix, baking soda, rum, water, eggs, bananas and nuts. Bring together, then beat on medium speed 2 to 4 minutes.

Divide into prepared pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until toothpick inserted into center of cake comes out clean. Cool completely.

For the frosting: Combine 1/3 cup butter or margarine with the confectioners sugar. Blend thoroughly. Stir in vanilla and 2 tablespoons rum. Beat until smooth.

Black-Bottom Banana Cream Pie

Ingredients

6 tablespoons butter or margarine, divided
25 NILLA Wafers, finely crushed
2 tablespoons sugar
4 (1 ounce) squares BAKER'S Semi-Sweet Baking Chocolate
2 large bananas, sliced
1 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
1 3/4 cups cold milk
1 cup thawed COOL WHIP Whipped Topping

Directions

Melt 1/4 cup (4 Tbsp.) of the butter; place in medium bowl. Add wafer crumbs and sugar; mix well. Remove 2 Tbsp. of the crumb mixture; set aside for later use. Press remaining crumb mixture firmly onto bottom and up side of 9-inch pie plate; set aside.

Microwave chocolate and remaining 2 Tbsp. butter in microwaveable bowl on HIGH 1 min. or until butter is melted; stir until chocolate is completely melted. Drizzle evenly onto bottom of crust; top with bananas. Set aside.

Prepare dry pudding mix with 1-3/4 cups cold milk as directed on package for pie; pour evenly over bananas. Refrigerate at least 4 hours or up to 24 hours. Top with whipped topping just before serving; sprinkle with reserved 2 Tbsp. crumb mixture. Store leftover pie in refrigerator.

Grape Banana Salad

Ingredients

1 pint heavy whipping cream
6 cups seedless red grapes,
halved
4 large bananas, peeled and
sliced
1 cup chopped walnuts

Directions

In a large bowl, beat the cream until stiff peaks form. Gently stir in fruit and nuts.

Chocolate Banana Latte Shake

Ingredients

1/2 cup milk
1/2 cup cold coffee
1 banana
3 tablespoons vanilla ice cream
3 tablespoons chocolate syrup
2 cups crushed ice

Directions

Combine the milk, coffee, banana, ice cream, chocolate syrup, and ice in a blender; blend until smooth.

Banana Bran Muffins

Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup oat bran
- 1/2 cup whole wheat flour
- 1 tablespoon ground cinnamon
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon allspice
- 2 eggs
- 1 cup orange juice
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup vegetable oil
- 1 cup mashed ripe bananas
- 1/2 cup chopped walnuts

Directions

In a large bowl, combine the first eight ingredients. In another bowl, beat the eggs, juice, sugars and oil. Stir into dry ingredients just until moistened. Fold in bananas and nuts. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Banana Cream Pie V

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
2/3 cup white sugar
1/4 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, beaten
2 tablespoons butter
1 large banana, sliced

4 egg whites
1/4 teaspoon cream of tartar
1/2 cup white sugar
1/4 teaspoon vanilla extract

Directions

In a large saucepan or double boiler combine sugar, cornstarch and salt. Mix well, then stir in milk and egg yolks. Whisk until all ingredients are thoroughly combined. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in butter and 1 tablespoon vanilla.

Preheat oven to 400 degrees F (200 degrees C.) Pour half of custard into baked pie shell. Cover with sliced banana. Spread remaining custard over banana layer.

In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely.

Bake in the preheated oven for 10 to 15 minutes, or until lightly browned.

Napoleon's Banana Muffin

Ingredients

6 very ripe bananas, mashed
1/2 cup brown sugar
1/4 cup honey
1/4 cup spiced rum
1/4 cup cognac
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups white sugar
2/3 cup brown sugar
2 eggs, lightly beaten
10 tablespoons unsalted butter,
melted
3 tablespoons butter
1 cup brown sugar
3 tablespoons all-purpose flour
2 teaspoons ground cinnamon

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease two twelve-cup muffin tins.

In a mixing bowl, mix bananas, 1/2 cup brown sugar, honey, rum, and cognac with an electric mixer until smooth.

In a large bowl, whisk together 3 cups flour, baking soda, baking powder, and salt. In another bowl, cream white sugar, 2/3 cup brown sugar, eggs, and melted butter. Pour banana mixture and creamed egg mixture into the flour, and stir until just combined. Spoon mixture into muffin tins, filling cups 3/4 full.

In a small bowl, mix together 1 cup brown sugar, 3 tablespoons flour, and cinnamon. Cut in 3 tablespoons butter until mixture resembles coarse crumbs. Sprinkle over batter in muffin tins.

Bake muffins in preheated oven for 20 minutes, or until done.

Banana Pudding I

Ingredients

2/3 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
3 eggs, beaten
2 cups milk
1/2 teaspoon vanilla extract
2 tablespoons butter, softened
2 bananas, peeled and sliced
1/2 (12 ounce) package vanilla wafer cookies

Directions

In medium saucepan combine sugar, flour and salt. Add eggs and stir well. Stir in milk, and cook over low heat, stirring constantly. When mixture begins to thicken, remove from heat and continue to stir, cooling slightly. Stir in vanilla and butter until smooth.

In 9x13-inch dish, layer pudding with bananas and vanilla wafers. Chill at least one hour in refrigerator before serving.

Banana Split Cookies

Ingredients

- 1/2 cup butter
- 1 cup packed brown sugar
- 2 eggs
- 1 cup mashed bananas
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 cup chopped walnuts

Directions

In a medium bowl, cream together the butter and brown sugar. Beat in the eggs and mashed banana. Sift together the flour, baking powder, baking soda, salt, cinnamon, and cloves; blend into the banana mixture. Stir in the nuts. Cover, and chill for at least 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets. Drop dough by rounded teaspoons onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until no imprint remains when touched. Cool on wire racks.

Surprise Banana Cake

Ingredients

1 cup white sugar
1/2 cup unsalted butter
2 eggs
4 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch cake pan.

Cream together the butter or margarine and the sugar.

Add eggs, bananas, flour, soda, salt, nuts, and vanilla. Mix thoroughly and pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 30 minutes. Cool and frost cake.

Delicious Sour Cream-Banana Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 cup mashed fully ripe bananas
1 cup KNUDSEN Sour Cream
2 eggs
2 1/4 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until well blended. Add bananas, sour cream and eggs; mix well. Add combined dry ingredients; mix just until moistened. Stir in nuts. Pour into greased and floured 9x5-inch loaf pan.

Bake 1 hour or until toothpick inserted in center comes out clean.

Cool 5 min.; remove from pan to wire rack. Cool completely before slicing to serve. Refrigerate leftovers.

Peaches 'N Cream Banana Breakfast Smoothie

Ingredients

1 1/4 cups milk
1/4 cup vanilla yogurt
1 banana, broken into chunks
1 packet peaches and cream
flavor instant oatmeal
2 packets granular no-calorie
sucralose sweetener (such as
Splenda®) (optional)
5 ice cubes

Directions

Place the milk, yogurt, banana, instant oatmeal, sweetener, and ice cubes into a blender. Cover, and puree until smooth. Pour into glasses to serve.

Banana Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
4 eggs
1 cup water
1/4 cup vegetable oil
3/4 cup mashed bananas

2 cups confectioners' sugar
2 tablespoons milk
1 dash vanilla extract
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil and mashed banana. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in a preheated oven for 50 to 55 minutes, or until cake tests done. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make glaze: In a small bowl, combine confectioners' sugar, milk and vanilla. Whisk until smooth and of a drizzling consistency. When cake is cooled, drizzle icing over cake with a zigzag motion. Sprinkle chopped nuts over wet icing if desired.

Orange Banana Smoothie

Ingredients

1 cup cold milk
2 oranges, peeled and segmented
1 banana
1/4 cup sugar
1 pinch salt
1/2 (8 ounce) container vanilla fat-free yogurt
4 cubes ice

Directions

In a blender, combine milk, oranges, banana, sugar, salt and yogurt. Blend for about 1 minute. Insert ice cubes, and blend until smooth. Pour into glasses and serve.

Banana Pudding with Meringue

Ingredients

- 1 cup packed brown sugar
- 1 egg
- 2 egg yolks
- 1 tablespoon all-purpose flour
- 1 1/2 cups milk
- 6 bananas, peeled and sliced
- 1 (16 ounce) package vanilla wafer cookies
- 2 egg whites
- 3 1/2 tablespoons white sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Line the bottom of a 1 1/2 quart casserole dish with vanilla wafer cookies. Top with a layer of banana slices. Repeat layers until you reach the top of the dish or run out of bananas. Set aside.

In a large saucepan, stir together the brown sugar and flour so there are no lumps. Mix in the egg and egg yolks. Gradually stir in the milk while warming over low heat, stirring constantly until the mixture becomes thick enough to coat the back of a metal spoon. Remove from the heat and allow to cool for about 1 minute. Then, pour the hot pudding evenly over the layers of banana and cookie in the casserole dish.

In a separate clean bowl, whip the egg whites with an electric mixer until they can hold a soft peak. Gradually sprinkle in the sugar while continuing to whip until they can hold a firm peak. Use a spatula to spread the meringue over the top of the casserole.

Bake in the preheated oven until the meringue has browned, 5 to 10 minutes. Serve warm or at room temperature.

Banana-Orange Smoothie

Ingredients

1 banana, peeled
1 large orange, peeled and
seeded
2 cups vanilla-flavored soy milk
1 teaspoon ground ginger

Directions

Place banana, orange, soy milk, and ginger in an electric blender.
Process until ingredients are blended and smooth.

Cranberry Banana Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground allspice
2 medium ripe bananas, mashed
1 cup whole berry cranberry
sauce
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped pecans
2 tablespoons all-purpose flour
2 tablespoons butter or margarine,
melted

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the dry ingredients; add to the creamed mixture alternately with bananas. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Top with cranberry sauce.

In a small bowl, combine brown sugar, pecans and flour; stir in butter. Sprinkle over cranberries. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Banana Praline Muffins

Ingredients

1/3 cup chopped pecans
3 tablespoons brown sugar
1 tablespoon sour cream
1 egg, lightly beaten
3 small ripe bananas, mashed
1/2 cup sugar
1/4 cup vegetable oil
1 1/2 cups packaged pancake mix

Directions

In a small bowl, combine pecans, brown sugar and sour cream; set aside. Combine egg, bananas, sugar and oil; mix well. Stir in pancake mix just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Drop 1 teaspoon of pecan mixture into center of each muffin. Bake at 400 degrees F for 15-20 minutes or until muffins test done.

Banana Wake-Up Bars

Ingredients

1/3 cup peanut butter
1/3 cup brown sugar
2 1/2 tablespoons butter
1 egg
1/2 teaspoon vanilla extract
1 ripe banana, mashed
2/3 cup rolled oats
1/3 cup all-purpose flour
2 tablespoons wheat germ
1/4 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9-inch baking pan.

In a mixing bowl, beat together the peanut butter, brown sugar, and butter with an electric mixer until smooth and fluffy. Beat in the egg and vanilla extract, then the banana. Stir in the oats, flour, wheat germ, and baking soda until completely combined. Spread in prepared baking pan.

Bake in the preheated oven until set and lightly browned, 20 to 25 minutes. Remove from oven and cool in pan on wire rack before cutting into bars.

Banana Blondie

Ingredients

2 cups all-purpose flour
1 cup white sugar
6 packets aspartame artificial sweetener
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 cup butter, melted
1 tablespoon vanilla extract
3/4 cup skim milk
2 eggs
4 ripe bananas, mashed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, stir together the flour, sugar, artificial sweetener, baking powder and baking soda. In a separate bowl, stir together the butter, vanilla, milk, eggs and bananas; pour into the dry ingredients and mix well. Spread evenly in the prepared pan.

Bake for 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean.

Banana Cake X

Ingredients

2 tablespoons lemon juice
2/3 cup milk
2 large very ripe bananas, mashed
1 (18.25 ounce) package butter
cake mix
1 teaspoon baking soda
1/2 cup butter, softened
3 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Put 1 tablespoon lemon juice in a measuring cup with 2/3 cup milk. Set aside. Mash bananas with a fork, adding the remaining 1 tablespoon lemon juice to them as you mash. Set aside.

In a large bowl, combine cake mix and baking soda. Stir to combine. Add bananas, softened butter, milk mixture, eggs and vanilla. Beat at low speed until moistened (about 30 seconds). Beat at medium speed for 4 minutes. Pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until center of cake springs back when lightly tapped. A toothpick stuck in the center may leave a slight crumb. Allow to cool on a wire rack.

Peanut Butter, Berry & Banana Stuffed French

Ingredients

1/4 cup SMUCKER'SB®
Strawberry Fruit Syrup
1/4 cup JIFB® Creamy Peanut
Butter
2 ounces cream cheese, softened
8 slices Italian bread
2 medium bananas, cut in slices
about 1/4-inch thick
4 large eggs
1/4 cup milk
1 tablespoon butter
SMUCKER'SB® Strawberry Fruit
Syrup
Whipped cream (optional)

Directions

Stir together fruit syrup and peanut butter until smooth. Add softened cream cheese. Stir until blended. Spread mixture evenly on 8 slices of bread. Place banana slices on top of 4 slices of bread. Top with peanut butter covered bread slices to make 4 sandwiches.

Whisk together eggs and milk in a shallow bowl.

Melt butter in skillet or on griddle over medium heat.

Dip both sides of each "sandwich" in egg mixture, letting it soak in slightly. Cook in hot skillet or on griddle, 2 minutes or until golden brown. Turn, cooking another 2 minutes or until golden.

Serve immediately topped with additional strawberry syrup and whipped cream, if desired.

Banana Pudding Sugar Cookies

Ingredients

2/3 cup shortening
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (3.5 ounce) package instant
banana pudding mix
2 1/2 cups all-purpose flour

Directions

In a medium bowl, cream together shortening and sugar until light and fluffy. Beat in eggs one at a time. Stir in vanilla extract, baking powder, salt, and instant banana pudding mix. Mix in 2 cups flour. Gradually mix in remaining 1/2 cup flour as needed to form a workable dough. Cover, and chill in the refrigerator at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Shape dough into walnut sized balls, and place 2 inches apart on the prepared baking sheets. Flatten balls to a thickness of about 1/4 inch.

Bake 8 to 10 minutes in the preheated oven, or until lightly browned.

Creamy Banana Lettuce Salad

Ingredients

1 large firm banana, sliced
1/2 teaspoon lemon juice
3 tablespoons mayonnaise
1/2 teaspoon sugar
2 cups torn mixed salad greens
5 fresh strawberries, sliced
1 tablespoon salted peanuts,
chopped

Directions

Lightly toss banana slices with lemon juice. Place 1/4 cup in a small bowl; mash. Stir in the mayonnaise and sugar. In a salad bowl, combine the greens, strawberries and remaining banana slices; toss. Top with banana dressing; sprinkle with peanuts.

Strawberry Banana Dessert

Ingredients

3 medium firm bananas, sliced
1 (16 ounce) package angel food cake mix, prepared and cut into 1-inch cubes
1 pint fresh strawberries, halved
1 (.6 ounce) package sugar-free strawberry gelatin
2 cups boiling water
1 1/2 cups cold water
1 (8 ounce) tub reduced-fat whipped topping

Directions

Layer banana slices and cake cubes in a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Place strawberries over cake and press down gently. In a bowl, dissolve gelatin in boiling water; stir in cold water. Pour over strawberries. Refrigerate for 3 hours or until set. Frost with whipped topping.

Tropical Baked Bananas

Ingredients

1/4 cup butter, softened
1/3 cup brown sugar
1/4 teaspoon ground cloves
1 1/2 teaspoons orange juice
6 bananas, peeled and halved
lengthwise
1/3 cup shredded coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 7x11 inch baking dish.

In a small bowl, cream together butter and sugar. Stir in cloves and orange juice until smooth. Place the bananas in the prepared dish and spread the butter mixture evenly over the bananas. Sprinkle with coconut.

Bake in preheated oven until bubbly and heated through, 10 minutes.

Chicken and Coconut in Banana Leaves

Ingredients

1 teaspoon low-sodium soy sauce
1 teaspoon barbeque sauce
1 teaspoon minced fresh ginger
3/4 cup coconut milk
2 chicken drumsticks
2 chicken thighs
2 yellow plantains, peeled and cut into 3/4 inch slices
1 sweet potato, peeled and cut into thick sticks
1 fresh, unsplit banana leaf

Directions

Whisk together soy sauce, barbeque sauce, ginger, and coconut. Pour over chicken drumsticks, thighs, plantain, and sweet potato in a resealable plastic bag. Seal, and marinate 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Gently warm the whole banana leaf over a fire or gas burner until the leaf is pliable, but not burnt, 3 to 4 minutes. Cut the leaf into four large squares, measuring at least 12x12 inches. Carefully cut four long, thin strips from the rib of the leaf, these will be used as 'string' to tie the packets later.

Place a piece of meat onto each banana leaf square, and evenly divide the vegetables on top. Pour in any remaining marinade, and fold the leaves around the chicken like a present. Securely tie with the rib strips, and place the packets onto a baking sheet.

Bake in preheated oven until the chicken is tender and no longer pink in the center, about 1 hour. Check the packets occasionally to make sure they do not burn.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt (optional)
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/3 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Hawaiian Banana Bars

Ingredients

1/4 cup shortening
1/2 teaspoon vanilla extract
1 cup mashed bananas
1/2 cup chopped walnuts
1 1/2 teaspoons baking powder
1 cup packed brown sugar
1/2 teaspoon lemon juice
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/3 cup confectioners' sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch pan.

In large mixing bowl, mix shortening, brown sugar, vanilla, lemon juice and banana until well blended.

Sift together the flour, baking powder and salt. Add to the banana mixture; stir until well blended. Stir in chopped nuts. Pour into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven.

While warm, cut into bars and remove from pan. Combine powdered sugar and cinnamon. Gently roll warm bars in sugar-cinnamon mixture.

Best Ever Banana Bread

Ingredients

2 eggs, beaten
1/3 cup buttermilk
1/2 cup vegetable oil
1 cup mashed bananas
1 1/2 cups white sugar
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans
(optional)

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray one 9x5 inch loaf pan with non-stick spray coating.

Blend together the eggs, buttermilk, oil and bananas.

Sift together the sugar, flour, baking soda and salt. Add to banana mixture and stir in pecans. Mix well.

Pour into prepared loaf pan and bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean.

Banana Cookies

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup shortening
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon lemon extract
3 ripe bananas, mashed
1/2 cup ground walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

In a large bowl cream the shortening and the sugar together. Beat in the eggs, vanilla and lemon extract. Beat in the bananas and the nuts. Gradually add the flour, baking powder and salt.

Drop the dough by spoonfuls onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until lightly colored. Transfer to wire racks to cool.

Peanut Butter Banana Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup mashed ripe banana
3/4 cup chunky peanut butter
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add bananas and peanut butter; mix well. Combine the flour, salt and baking soda; add to creamed mixture.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 70-75 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Banana Oatmeal Cookies

Ingredients

- 1 cup sugar
- 1 cup butter flavored shortening
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 medium bananas, mashed
- 2 cups quick-cooking oats
- 1 cup semisweet chocolate chips

Directions

In a large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, baking soda, cloves and cinnamon; add to creamed mixture. Stir in bananas, oats and chocolate chips. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes. Immediately remove cookies to wire racks to cool.

Banana Chocolate Chip Cake

Ingredients

1 1/2 cups all-purpose flour
2/3 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup mashed bananas
1 egg
1/2 cup unsalted butter, melted
1/4 cup milk
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, baking powder and salt.

In a separate bowl, combine bananas, egg, melted butter and milk.

Stir banana mixture into flour mixture until blended. Be careful not to over mix.

Stir in chocolate chips.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. (It will have some melted chocolate, but no crumbs.)

Banana Meatloaf

Ingredients

1 pound lean ground beef
1 cup fresh bread crumbs
1 tablespoon minced onion
3/4 cup mashed banana
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 teaspoon paprika
1/2 teaspoon ground mustard

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, combine ground beef, bread crumbs, onion, banana, salt, pepper, paprika and dry mustard until well mixed. Shape into a loaf and place in prepared pan.

Bake in preheated oven 1 hour, or until no longer pink in the center.

Banana Flavored Jam

Ingredients

4 cups mashed ripe bananas
1/3 cup fresh lemon juice
2 tablespoons brown sugar
1/4 teaspoon ground nutmeg

Directions

Combine all ingredients in a blender and puree until smooth. Heat to a boiling in a saucepan and simmer slowly, till mixture is thickened. Serve warm over pancakes or cool and serve as a jam.

Banana Split Cake I

Ingredients

2 cups graham cracker crumbs
1/2 cup melted butter
2 cups confectioners' sugar
2 eggs
1 cup butter, softened
6 bananas, peeled and halved lengthwise
1 (20 ounce) can crushed pineapple, drained
1 quart fresh strawberries, halved
1 (16 ounce) package frozen whipped topping, thawed
1 cup chopped walnuts

Directions

Combine cracker crumbs and melted butter or margarine thoroughly and press into bottom of 9x12 inch baking pan. Chill in freezer for at least 15 minutes.

In the medium bowl of an electric mixer combine confectioners sugar, eggs, and softened butter or margarine; beat at medium speed for 20 minutes. (This step is important, so don't try to save time).

Spread buttercream mixture evenly over chilled crust. Place bananas, cut side down, evenly on top of buttercream and spoon crushed pineapple evenly over top of bananas. Distribute strawberries over pineapple and spread the whipped topping evenly all over. Sprinkle with walnuts and refrigerate for at least 3 hours or overnight before serving.

Pineapple Banana Shakes

Ingredients

1 (8 ounce) can crushed
pineapple, undrained
1 medium firm banana, quartered
1 cup buttermilk
1 tablespoon honey
1/8 teaspoon coconut extract

Directions

In a food processor or blender, combine all ingredients; cover and process until smooth. Pour into glasses; serve immediately.

Banana Drops

Ingredients

2 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
7/8 cup brown sugar
1/4 teaspoon ground cinnamon
1/2 cup butter
1/4 teaspoon vanilla extract
1/4 teaspoon banana extract
2 eggs
3 ripe bananas, mashed
1/3 cup chopped walnuts, toasted

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a cookie sheet with parchment paper.

In a medium size mixing bowl, sift together flour, baking soda and salt. In a separate small bowl, combine 2 tablespoons brown sugar with cinnamon, set aside.

In a medium size mixing bowl, beat together 3/4 cup brown sugar with the butter or margarine, vanilla and banana extract until the mixture is light in texture. Beat in the eggs. Mix in the banana. Slowly mix the flour mixture into the egg, banana and sugar mixture. Fold in nuts. Drop the dough by teaspoonful onto the prepared cookie sheet. Sprinkle the cookies with the mixture of brown sugar and cinnamon prepared earlier.

Bake 8 to 10 minutes, until lightly browned.

Banana Peanut Butter Bread

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1/2 cup peanut butter
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan.

In a large mixing bowl, cream together butter and sugar. Add eggs; beat well. Stir in peanut butter, bananas, flour and baking soda until blended. Fold in walnuts. Pour into prepared pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Remove to a wire rack to cool.

Banana Blast II

Ingredients

2 bananas
1 cup milk
1/4 cup water
2 tablespoons brown sugar
8 cubes ice

Directions

In a blender combine bananas and milk. Pulse until bananas are chopped. Pour in water and brown sugar. Blend until smooth. Toss in the ice cubes and blend until smooth. Pour into 4 glasses and serve immediately.

Banana Cake V

Ingredients

1 1/4 cups white sugar
1/2 cup butter
2 eggs, beaten
1 teaspoon baking soda
1/4 cup sour cream
1 cup mashed bananas
1 1/2 cups cake flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a large bowl, cream butter and sugar until light. Add eggs and beat well. Dissolve soda in the sour cream and add it to the butter mixture. Beat well. Add the mashed bananas and mix in. Add cake flour and mix well. Stir in vanilla extract.

Pour batter into a 9x9 inch pan and bake at 350 degrees F (175 degrees C) for 45 minutes or until done.

Banana Bread III

Ingredients

3 tablespoons margarine
2 cups white sugar
3 egg yolks
3 cups all-purpose flour
1 tablespoon baking powder
1 cup milk
3 egg whites
6 bananas
2 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together margarine and sugar until smooth. Mix in yolks. Stir in flour and baking powder alternately with the milk.

In another bowl, beat egg whites until doubled in volume. Fold beaten whites into the dough. Spread into a greased 9 x 12 inch pan. Slice bananas over the top of the dough. In a small bowl, mix together the 2 tablespoons sugar and the cinnamon; sprinkle over bananas.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

Brown Sugar Banana Nut Bread II

Ingredients

1/2 cup milk
2 tablespoons butter, softened
2 eggs
1/4 cup white sugar
1/4 cup brown sugar
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 (.25 ounce) package active dry yeast
2 small ripe bananas, sliced
1/2 cup chopped walnuts

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the bananas and nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Banana Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup white sugar
2/3 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 cup mashed bananas
2 cups semisweet chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. Sift the flour, baking powder, salt, and baking soda together, and set aside.

Cream the butter with the sugar until light and fluffy. Beat in the eggs and vanilla. Mix in the mashed bananas. Add the flour mixture, and stir until just combined. Stir in the chocolate chips. Drop by spoonfuls onto prepared cookie sheets.

Bake in preheated oven for 12 to 15 minutes.

Creamy Banana Pudding

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 1/2 cups cold water
1 (4-serving size) package instant
vanilla pudding mix
2 cups whipping cream, whipped
36 vanilla wafers
3 medium bananas, sliced and
dipped in
lemon juice

Directions

In large bowl, combine sweetened condensed milk and water. Add pudding mix; beat until well blended. Chill 5 minutes.

Fold in whipped cream. Spoon 1 cup pudding mixture into 2 1/2-quart glass serving bowl.

Top with one-third each of the vanilla wafers, bananas and remaining pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly. Garnish as desired. Store leftovers covered in refrigerator.

Peanut Butter-Chocolate Banana Cream Pie

Ingredients

35 NILLA Wafers, finely crushed
1/4 cup butter, melted
2 medium bananas, halved
lengthwise, quartered
2 squares BAKER'S Semi-Sweet
Chocolate, divided
1/2 cup peanut butter
2 cups milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
2 cups COOL WHIP Whipped
Topping, divided
2 tablespoons PLANTERS Salted
Peanuts, coarsely chopped

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs and butter until well blended; press firmly onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely; top with bananas.

Make chocolate curls from 1/2 square of the chocolate; reserve for garnish. Microwave remaining chocolate and the peanut butter on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Drizzle over bananas; set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping. Spread over bananas; top with remaining 1 cup whipped topping.

Refrigerate at least 3 hours or overnight. Top with chocolate curls and peanuts just before serving. Store leftover pie in refrigerator.

Banana Split Cake IV

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1 (8 ounce) package cream cheese
1/4 cup butter, softened
3 cups confectioners' sugar
4 bananas
1 (20 ounce) can crushed pineapple, drained
1 quart strawberries, stemmed and quartered
1 1/2 cups sugar free strawberry glaze
1 (12 ounce) container lite frozen whipped topping, thawed
1 (10 ounce) jar maraschino cherries, drained and quartered

Directions

In a medium bowl, mix together the graham cracker crumbs and melted butter. Press into the bottom of a 9x13 inch baking pan. Chill to set.

In a large bowl, mix together the cream cheese, butter and confectioners' sugar until smooth and creamy. Spread over the chilled graham cracker crust. Arrange the sliced bananas over the cream cheese mixture. Then cover with the drained crushed pineapple. Place strawberries cut side down over the pineapple layer, then coat with the strawberry glaze. Spread the whipped topping over the strawberry layer, decorate with maraschino cherries and sprinkle with chopped nuts.

Refrigerate at least 4 hours before serving.

Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 cup mashed bananas
1/3 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Beat cake mix, mashed bananas, oil and eggs with an electric mixer on low speed for 30 seconds. Increase speed to medium and beat for 2 more minutes. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 33 to 36 minutes or until a toothpick inserted near the center comes out clean. Let cake cool then frost with your choice of frosting, if desired.

Patriotic Banana Split

Ingredients

4 ounces reduced fat cream cheese
1/2 cup marshmallow creme
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/2 medium seedless watermelon
6 large ripe bananas, quartered
1/3 cup fresh blueberries
1/3 cup reduced-fat granola
cereal without raisins

Directions

In a mixing bowl, beat the cream cheese, marshmallow creme, lemon juice and peel until smooth; set aside. Using an ice cream scoop, scoop six balls from watermelon (save remaining melon for another use). In shallow dessert bowls, arrange four banana quarters; top with a watermelon ball. Spoon cream cheese topping over melon. Sprinkle with blueberries and cereal. Serve immediately.

Banana Layer Cake

Ingredients

3 tablespoons shortening
3/4 cup sugar
2 eggs, separated
1/2 cup mashed ripe banana
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup 1% buttermilk
FROSTING:
3 tablespoons shortening
3 tablespoons butter, softened
3 cups confectioners' sugar, divided
1/4 teaspoon salt
1/4 teaspoon lemon extract
1/3 cup mashed ripe banana
3 drops yellow food coloring

Directions

In a small mixing bowl, beat shortening and sugar until crumbly, about 2 minutes. Add egg yolks; beat well. Add banana; beat on low speed until blended. Combine the flour, baking powder, salt and baking soda; add to banana mixture alternately with buttermilk. In a small mixing bowl, beat egg whites until soft peaks form; fold into batter.

Coat two 6-in. round baking pans with nonstick cooking spray and dust with flour. Add batter. Bake at 375 degrees F for 23-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, combine shortening and butter. Add 1/2 cup confectioners' sugar, salt and extract; mix well. Stir in banana. Beat in enough of the remaining confectioners' sugar to achieve desired spreading consistency. Tint with food coloring if desired. Spread between layers and over top and sides of cake. Store in the refrigerator.

Super Strawberry-Banana Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs
1/3 cup vegetable oil
1/3 cup confectioners' sugar for
decoration
1 banana

Directions

Mix together the cake mix, eggs, and vegetable oil.

Drop by teaspoonful onto foil covered cookie sheet. Cook at 350 degrees F (175 degrees C) for 7 to 8 minutes. Do not overbake. (Overbaking will cause your cookies to be hard as rocks!)

Once your cookies are all done, lightly dust with confectioners' sugar. Place in container with the banana (leave the peel on), and cover with the foil from the baking sheet. After a couple of hours, or overnight, the cookies will take on some of the banana flavor and taste great! I discovered this by accident when I sent the strawberry cookies and a banana together for the dessert in my husband's lunch!

Banana Blueberry Muffins

Ingredients

2 cups whole wheat flour
1/3 cup brown sugar
1/2 teaspoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 1/2 cups mashed bananas
4 egg whites
1 teaspoon vanilla extract
1 cup fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 12 cup muffin pan.

In a large bowl, mix the whole wheat flour, brown sugar, cinnamon, baking powder, and baking soda. In a separate bowl, mix the bananas, egg whites, and vanilla extract.

Mix the banana mixture into the flour mixture until smooth. Fold in the blueberries. Spoon the batter into the prepared muffin pan.

Bake 16 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean.

Banana Boats

Ingredients

4 medium unpeeled ripe bananas
2 tablespoons flaked coconut
2 tablespoons chopped
maraschino cherries
2 tablespoons raisins
2 tablespoons peanut butter chips
1/2 cup miniature marshmallows

Directions

Cut banana peels lengthwise about 1/2 in. deep and to within 1/2 in. of each end. Open peel to form a pocket. Combine coconut and cherries; spoon into pockets of two bananas. Combine raisins and peanut butter chips; fill remaining bananas. Divide marshmallow between bananas. Wrap each in an 18-in. x 12-in. piece of heavy-duty foil. Grill, uncovered, over medium heat for 10-15 minutes or until marshmallows are melted and golden brown.

Elegant White Chocolate Banana Cream Pie

Ingredients

1 (9 inch) pie crust, baked
6 egg yolks, beaten
5 tablespoons white sugar
1/4 cup sifted cornstarch
2 cups milk
1 vanilla bean, halved
2 tablespoons butter, diced
3 ounces white chocolate, melted
8 ripe bananas
1 lemon, juiced
1 pint whipping cream
1 fluid ounce white chocolate
liqueur
1 fluid ounce banana liqueur
12 ounces white chocolate
2 teaspoons unsweetened cocoa
powder, for garnish

Directions

To Make White Chocolate Pastry Cream: In a medium bowl, whisk together egg yolks and sugar until pale yellow. Whisk in cornstarch. In a medium saucepan, heat milk and vanilla bean to just below the boiling point. Slowly whisk a small amount of hot milk into egg yolk mixture, then stir egg yolk mixture back into pan. Bring to a boil over low heat, stirring constantly.

Stir in butter, then strain mixture through a sieve. Place plastic wrap over the surface of mixture to keep a skin from forming. Allow to cool slightly, then stir in melted white chocolate. Chill pastry cream.

Slice bananas and toss with the lemon juice to keep from discoloring. Set aside.

In a large bowl, whip chilled whipping cream until stiff peaks form. Fold into pastry cream, then fold in bananas and liqueurs. Fill tart shell with banana cream filling.

Top generously with white chocolate curls, then dust with cocoa. Serve soon after assembling so crust doesn't get soggy.

To make white chocolate curls, carefully draw a vegetable peeler across the broad, flat surface of a room-temperature (about 80 degrees) chunk of white chocolate to make large, thin curls. Refrigerate until ready to use.

Poppy Seed and Banana Muffins

Ingredients

1 1/4 cups whole wheat flour
1 cup wheat bran
1/2 cup wheat germ
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt (optional)
2 eggs
1/4 cup honey
1/4 cup vegetable oil
1 cup mashed bananas
1/2 cup milk
2 teaspoons lemon juice
1/3 cup poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 12 cup muffin pan.

In a large bowl, mix whole wheat flour, wheat bran, wheat germ, baking soda, baking powder, and salt.

In a medium bowl, beat together eggs, honey, and vegetable oil. Stir in bananas, milk, lemon juice, and poppy seeds.

Make a well in the center of the wheat flour mixture, and pour in egg and banana mixture. Stir until just blended. Spoon into the prepared muffin pan.

Bake 25 to 30 minutes in the preheated oven, until a toothpick inserted in the center comes out clean.

Banana Pound Cake With Caramel Glaze

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter
1/2 cup vegetable shortening
2 cups brown sugar
1 cup white sugar
4 ripe bananas, mashed
5 eggs
2 teaspoons vanilla extract
1/2 cup milk
1 cup chopped pecans

1/2 cup butter
1/4 cup brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1/4 cup heavy cream

Directions

Preheat an oven to 325 degrees F (165 degrees C). Combine flour, baking powder, baking soda, and salt in a bowl. Set aside. Grease and flour a fluted tube pan.

Beat 1 cup of butter, shortening, 2 cups of brown sugar, and 1 cup of white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the bananas, followed by the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in 2 teaspoons of vanilla extract with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 20 minutes.

Meanwhile, prepare the glaze. Heat 1/2 cup of butter, 1/4 cup of brown sugar, 1/4 cup of white sugar, 1 teaspoon of vanilla extract, and heavy cream in a saucepan over medium heat. Stir continuously until the sugars have dissolved, then gently simmer for 1 minute. Pour over baked cake while still in the pan. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Banana Oat Bars

Ingredients

1 1/3 cups quick cooking oats
1/2 cup white sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 cup raisins
1 cup mashed bananas
1/4 cup skim milk
2 egg whites
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together dry ingredients. In a separate bowl mix together bananas, egg whites, milk and vanilla. Beat all together.

Bake in a 9 x 13 inch pan which has been sprayed with non-stick spray for about 35 minutes. Cool and cut into bars. You may sprinkle with cinnamon and sugar, if desired.

Banana and Black Bean Saute

Ingredients

- 1 tablespoon cooking oil
- 1 banana, chopped
- 2 tablespoons honey
- 3/4 (14.5 ounce) can black beans, rinsed and drained
- 1 tablespoon fresh lime juice
- 1 pinch salt
- 1 (14 ounce) can coconut milk

Directions

Heat the oil in a skillet over medium-high heat; cook the bananas in the hot oil until hot, 2 to 3 minutes. Stir the honey and black beans with the bananas; cook and stir another 2 to 3 minutes. Stir the lime juice and salt into the mixture. Pour the coconut milk over the mixture and stir. Allow the mixture to simmer until hot, about 5 minutes. Serve hot.

Maple Banana Bread

Ingredients

1/2 cup butter, melted
1/2 cup maple syrup
1 egg
2 ripe bananas
1/2 teaspoon maple extract
3 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 cup chopped walnuts
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 5x9 inch loaf pan.

In a large bowl, mix the melted butter and maple syrup. Beat in the egg and bananas, leaving a few small chunks. Stir in the maple extract and milk. In a separate bowl, mix the flour, baking soda, and baking powder, and stir into the banana mixture just until moistened. Transfer to the prepared loaf pan. Mix the nuts and sugar, and sprinkle evenly over the batter.

Bake 50 minutes in the preheated oven, or until a knife inserted in the center of the loaf comes out clean.

Brown Sugar Banana Nut Bread I

Ingredients

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 tablespoon vanilla extract
4 very ripe bananas, mashed
2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in vanilla and banana. In a separate bowl, sift together flour, baking powder, and salt.

Blend the banana mixture into the flour mixture; stir just to combine. Fold in walnuts. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, until a toothpick inserted into center of loaf comes out clean.

Banana Nut Yeast Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1 cup mashed ripe bananas
1/2 cup sugar
1/3 cup warm milk (110 to 115 degrees F)
1/3 cup butter or margarine, softened
1/2 teaspoon salt
2 eggs
5 cups all-purpose flour
1/2 cup chopped nuts

Directions

In a mixing bowl, dissolve yeast in warm water. Add the bananas, sugar, milk, butter, salt, eggs and 3 cups flour. Beat on medium speed for 2 minutes. Stir in nuts. Stir in enough remaining flour to form a stiff batter. Do not knead. Spoon into two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Remove from pans to wire racks to cool.

Samoan Green Banana

Ingredients

3 (13.5 ounce) cans coconut milk
1 large onion, chopped
6 small unripe (green) bananas

Directions

Combine the coconut milk and onion in a bowl; set aside.

Bring a large pot of water to a boil over medium heat. Boil the bananas in their skin for 30 to 40 minutes; drain. Run the bananas under cold water until they are cool enough to handle. Remove the bananas whole from their skins.

Heat a large saucepan over medium-high heat. Place the bananas in the pan. Pour the coconut milk mixture over the bananas. Cook until the coconut milk is foamy. Allow to cool 5 minutes before serving.

Janet's Famous Banana Nut Bread

Ingredients

3 cups white sugar
3/4 cup butter, softened
3 eggs
2 cups mashed ripe banana
1/2 cup sour cream
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1 1/2 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour two 8x4 inch pans.

In a large bowl, cream together the sugar and butter until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the banana and sour cream.

In a separate bowl, combine the flour, baking soda, baking powder, cinnamon and pecans; stir into banana mixture, just until combined. Pour batter into prepared pans.

Bake in preheated oven for 55 to 65 minutes, until a toothpick inserted into center of a loaf comes out clean. Remove from pan and place on a wire rack to cool. Serve warm or cold.

Banana Bread

Ingredients

2/3 cup sugar
1/3 cup shortening
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas

Directions

Note: This recipe does NOT contain eggs or milk. In a large bowl, cream sugar and shortening for about 5 minutes (mixture does not get smooth). Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with bananas, beating after each addition (the batter will be thick). Spoon into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 40-45 minutes or until bread tests done with a toothpick. Cool in pan for 10 minutes before removing to a wire rack.

Banana Cake VII

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 egg white
2 tablespoons milk
2 teaspoons vanilla extract
1 1/2 cups mashed bananas
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift flour, baking powder, soda, salt and allspice together and set aside.

In a large bowl, cream the butter and sugar until light and fluffy. Add eggs and egg white and beat well. Add the mashed banana, vanilla and milk. Add the flour mixture and mix until well blended.

Divide batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool completely and frost with Cream Cheese Frosting.

Banana Cake I

Ingredients

3 cups cake flour
1 teaspoon baking powder
1 1/8 teaspoons baking soda
3/4 cup unsalted butter
2 1/4 cups white sugar
3/4 teaspoon salt
3 eggs
1 1/2 cups mashed bananas
6 tablespoons buttermilk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 3, 9-inch round cake pans.

Sift the flour with the baking powder and soda.

In a large bowl, cream together the butter or margarine, sugar, and salt. Add eggs one at a time to the creamed mixture, beating well after each addition.

Add alternately to the creamed mixture the flour mixture, the bananas, and the buttermilk. Add vanilla, and mix well. Pour into the well greased pans.

Bake in a preheated 375 degrees F (190 degrees C) oven for 30 to 40 minutes. Let cake cool and frost with your choice of icings.

Banana Split Cheesecake

Ingredients

2 1/2 cups graham cracker crumbs
3/4 cup melted butter
4 cups confectioners' sugar
2 (8 ounce) packages cream cheese
1 (8 ounce) can crushed pineapple, drained
3 medium bananas, quartered
1 (12 ounce) container frozen whipped topping, thawed
8 maraschino cherries, halved
1/4 cup chocolate syrup
1/2 cup pecan halves

Directions

Blend the melted butter or margarine with the graham crackers and press into the bottom of one 9x12 inch pan.

Blend the confectioner's sugar and the cream cheese together until smooth. Spread over the graham cracker crumb layer. Layer the crushed pineapple and the bananas over the cream cheese layer. Then spread the whipped topping over the top. Decorate with maraschino cherry halves. Drizzle chocolate syrup over the top and sprinkle with pecans. Chill for at least 4 hours then serve.

Cathy's Banana Bread

Ingredients

1 cup mashed bananas
1 cup sour cream
1/4 cup margarine
1 1/3 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan, or two 7x3 inch loaf pans.

Combine banana and sour cream. Set aside. In a large bowl, cream together the margarine and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and banana mixture. Combine the flour, baking soda, baking powder and salt; stir into the banana mixture. Spread the batter evenly into the prepared pan or pans.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted into the center of the bread comes out clean.

Chocolate Chip Banana Bread II

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 2 tablespoons mayonnaise
- 6 very ripe bananas, mashed
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1 cup semi-sweet chocolate chips
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the mayonnaise and bananas. Stir together the flour, salt, baking powder and baking soda. Blend the flour mixture into the banana mixture; stir just enough to evenly combine. Fold in the chocolate chips and walnuts.

Bake at 350 degrees F (175 degrees C) until a toothpick inserted into the center of the loaf comes out clean, about 50 to 75 minutes. Cool loaf in the pan for 20 minutes before removing to a wire rack to cool completely.

Stovetop Banana Pudding

Ingredients

2 eggs
1 1/2 cups milk
1 pinch salt
1 tablespoon vanilla extract
3/4 cup all-purpose flour
6 bananas, peeled and sliced
1 (16 ounce) package vanilla wafer cookies
1 pinch ground nutmeg
1 pinch ground cinnamon

Directions

In large pot, combine eggs, milk, salt, vanilla, and flour. Stir over low heat until mixture boils and thickens. Remove from heat and stir in bananas and cookies. Top with nutmeg and cinnamon to taste. Serve.

Strawberry Banana Torte

Ingredients

1 (10 inch) prepared angel food cake
2 cups heavy cream
1/2 teaspoon cornstarch
3 pints strawberries
1/2 cup white sugar
1 cup sour cream
1 dash red food coloring (optional)
3 bananas, sliced

Directions

Slice the angel food cake horizontally into 3 layers using a long serrated knife.

Whip cream with cornstarch in a large bowl until stiff, but not grainy. In a separate bowl, crush about 1/2 cup of the strawberries. Stir in sugar and sour cream. Mix in red food coloring if desired. Gently fold the strawberry mixture into the whipped cream. Refrigerate until ready to use.

Set aside 6 or 8 nice looking whole strawberries to use for garnish. Remove stems from remaining berries, and slice.

Place the bottom slice of angel food cake onto a serving plate. Top with a layer of sliced strawberries and bananas. Spread a layer of the whipped cream over the fruit. Top with the center layer of the cake, and repeat the fruit and cream layers. Place the top layer of the cake on top. Frost the top and sides of the cake with the remaining whipped cream mixture. Arrange whole strawberries on top for garnish. Refrigerate until serving.

Banana Split Pie

Ingredients

1/2 cup butter
1 1/2 cups confectioners' sugar
2 eggs
1 teaspoon vanilla extract
2 bananas
1 tablespoon lemon juice
1 (1 ounce) square unsweetened chocolate, grated
1 (9 inch) pie crust, baked

Directions

Cream together butter or margarine and confectioner's sugar. Beat in eggs one at a time; beat for 3 minutes after each addition. Stir in vanilla.

Slice 2 bananas, and sprinkle with lemon juice. Fold grated chocolate and bananas into sugar mixture. Turn filling into cooled pie shell. Garnish with walnuts, banana slices, and whipped cream.

For more information regarding egg safety, read our Hints and Tips.

Banana-Zucchini Bread

Ingredients

3 eggs
3/4 cup vegetable oil
2/3 cup packed brown sugar
1 cup white sugar
1 cup grated zucchini
2 bananas, mashed
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup dried cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch bread loaf pans.

In a large bowl, beat eggs until light yellow and frothy. Add oil, brown sugar, white sugar, grated zucchini, bananas, and vanilla; blend together until well combined. Stir in the flour, cinnamon, baking powder, baking soda, and salt. Mix in the cranberries and nuts. Divide the batter evenly between the two prepared loaf pans.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 50 minutes. Allow to cool in the loaf pans on a wire rack before removing and serving.

Banana Snack Cake

Ingredients

- 1 cup white sugar
- 1 cup butter
- 2 eggs
- 1/2 cup buttermilk
- 1 cup mashed bananas
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 cup quick cooking oats
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1/2 cup chopped walnuts
- 1/2 cup flaked coconut
- 2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, mix flour, oats, baking soda and salt together and set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well with each addition. Mix in buttermilk, bananas and vanilla. Add flour mixture and mix well. Finally, fold in the nuts, coconut and 1 cup of the chocolate chips.

Pour batter into a 9x13 inch pan. Sprinkle top with remaining 1 cup of chocolate chips. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

Banana Chip Muffins II

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
2 egg whites
1 cup mashed bananas
3/4 cup white sugar
1/4 cup applesauce
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 400 degrees F (205 degrees C). Coat a 12 cup muffin tin with nonstick spray.

Whisk together flour, baking powder, soda, cinnamon, salt, and sugar. Mix in egg whites, applesauce, and banana mash until just moistened. Stir in chocolate chips. Divide batter into muffin cups.

Bake for 15 to 18 minutes.

Banana Split Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1 cup mashed ripe bananas
3 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. beat in egg. In a small bowl, combine bananas and milk. Combine the flour, baking powder and baking soda; add to creamed mixture alternately with banana mixture. Fold in chocolate chips and pecans.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Hot Banana Salsa

Ingredients

1 large firm banana, peeled and diced
1/2 cup red bell pepper, seeded and diced
1/2 cup green bell pepper, seeded and diced
1/2 cup yellow bell pepper, seeded and diced
3 tablespoons chopped fresh cilantro
2 green onions, chopped
2 tablespoons fresh lime juice
1 tablespoon brown sugar
2 teaspoons minced fresh ginger root
2 teaspoons olive oil
1 teaspoon minced habanero pepper
salt to taste

Directions

Mix together the banana, red pepper, green pepper, yellow pepper, cilantro, green onion, lime juice, brown sugar, ginger, olive oil, and habanero pepper in a bowl; season with salt. Serve within 1 hour.

Pineapple Banana Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs
1 1/4 cups vegetable oil
2 teaspoons vanilla extract
1 (8 ounce) can crushed
pineapple, drained
2 cups mashed ripe bananas

Directions

In a large bowl, combine the flour, sugar, salt, baking soda and cinnamon. In another bowl, beat the eggs, oil and vanilla; add pineapple and bananas. Stir into the dry ingredients just until moistened. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Oatmeal Banana Nut Cookies

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon banana extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups rolled oats
2 cups chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter or margarine with mixer. Blend in whole eggs, sugar, and extract. Add flour, baking soda, and salt. When the ingredients are thoroughly mixed, add oats and pecans. Mix on lower speed until consistent.

Drop pieces of the dough using an ice cream scoop onto an ungreased cookie tray roughly 3 to 4 inches apart.

Bake 8 to 10 minutes. Eight minutes would yield crispy cookies with a chewy, slightly doughy center. For harder, crispier cookies, bake longer. Cool on wire rack.

Honey-Baked Bananas

Ingredients

2 medium firm bananas. sliced
1 tablespoon butter or margarine,
melted
2 teaspoons honey
1/2 teaspoon lemon juice
1/4 cup flaked coconut, toasted
1/4 cup chopped pecans, toasted
whipped topping

Directions

Place the bananas in a greased 1-qt. baking dish. Combine the butter, honey and lemon juice; drizzle over bananas. Bake, uncovered, at 350 degrees F for 10-12 minutes or until heated through. Sprinkle each serving with coconut and pecans; top with a dollop of whipped topping.

The Anna Banana

Ingredients

1/4 cup banana liqueur
2 tablespoons coconut rum
2 tablespoons peach schnapps
1 1/2 cups vanilla ice cream
1 teaspoon vanilla extract

Directions

In the container of a blender, combine the banana liqueur, coconut rum, peach schnapps, vanilla ice cream and vanilla extract. Cover and blend until smooth. Serve in coconuts for fun!

Banana Nut Cupcakes

Ingredients

1/3 cup butter flavored shortening
2/3 cup sugar
1 cup mashed ripe bananas
2 eggs
2 tablespoons milk
1 tablespoon vanilla extract
1 1/3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup chopped nuts

Directions

In a mixing bowl, cream shortening and sugar. Beat in the bananas, eggs, milk and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture until combined. Stir in nuts.

Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Curried Banana Sauce

Ingredients

1/2 teaspoon olive oil
2 small ripe bananas, quartered
1 shallot, quartered
1 clove garlic, halved
1/4 cup chopped sweet onion
(such as Vidalia®)
1 3/4 teaspoons curry powder, or
to taste
3/4 cup low-sodium chicken broth
1 tablespoon rice vinegar
1 1/2 teaspoons honey
1 pinch salt

Directions

Heat the olive oil in a skillet over medium heat. Stir in the bananas, shallot, garlic, and onion. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in curry powder and cook until fragrant, about 30 seconds. Pour in the chicken chicken broth and simmer for about 5 minutes, stirring occasionally.

Pour the curry mixture, rice vinegar, honey, and salt into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the curry moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the curry right in the cooking pot.

Banana Pancake Muffins

Ingredients

1/2 cup shortening
1 cup brown sugar
1 egg
1 banana, diced
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/4 cups soy milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.

In a large bowl, cream together shortening and sugar. Beat in egg. Blend until banana is completely mixed in, then add flour, baking powder and baking soda. Mix batter with spoon. Stir in soy milk, then spoon into muffin pan. Spoon batter into prepared muffin cups.

Bake in preheated oven for 15 to 20 minutes, until a toothpick inserted into center of muffin comes out clean.

Chilled Banana and Coconut Soup

Ingredients

2 pounds bananas, peeled and diced
1 lemon, juiced
1/2 cup pineapple juice
1 cup plain yogurt
1 cup vanilla ice cream
1/4 cup dark rum
2 cups canned coconut milk
1/4 cup sliced almonds, toasted

Directions

In a large bowl, combine the bananas, lemon juice, pineapple juice, yogurt, ice cream, rum and coconut milk. Ladle into a blender in batches if necessary, and blend until smooth. Refrigerate until chilled.

Divide the cold soup among chilled serving bowls, and sprinkle sliced almonds over the top for garnish.

Banana Nut Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1/2 cup milk
1 cup mashed ripe bananas
1/2 cup chopped pecans

Directions

In a mixing bowl, combine cake mix, egg and milk. Add bananas; beat on medium speed for 2 minutes. Stir in pecans. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Raisin Banana Bread

Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 3 eggs
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup grated zucchini
- 1 cup grated carrot
- 1/2 cup mashed ripe banana
- 1/2 cup raisins
- 1/2 cup chopped walnuts

Directions

In a mixing bowl, combine the first seven ingredients. Add eggs, oil and vanilla; mix well. Stir in zucchini, carrot, banana, raisins and nuts. Pour into four greased and floured 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 45-48 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks.

Apple Banana Cupcakes

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2/3 cup shortening
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup buttermilk
1 cup ripe bananas, mashed
2 apples - peeled, cored and shredded

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 24 muffin cups, or use paper liners. Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and buttermilk. Beat in the flour mixture, mixing just until incorporated. Fold in the mashed bananas and shredded apples. Fill each muffin cup half full.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

Banana Sour Cream Bread

Ingredients

1/4 cup white sugar
1 teaspoon ground cinnamon
3/4 cup butter
3 cups white sugar
3 eggs
6 very ripe bananas, mashed
1 (16 ounce) container sour cream
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1/2 teaspoon salt
3 teaspoons baking soda
4 1/2 cups all-purpose flour
1 cup chopped walnuts (optional)

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease four 7x3 inch loaf pans. In a small bowl, stir together 1/4 cup white sugar and 1 teaspoon cinnamon. Dust pans lightly with cinnamon and sugar mixture.

In a large bowl, cream butter and 3 cups sugar. Mix in eggs, mashed bananas, sour cream, vanilla and cinnamon. Mix in salt, baking soda and flour. Stir in nuts. Divide into prepared pans.

Bake for 1 hour, until a toothpick inserted in center comes out clean.

Banana Split Pudding

Ingredients

2/3 cup sugar
2 tablespoons Argo® Corn Starch
1/4 teaspoon salt
2 cups milk
2 egg yolks
2 tablespoons butter
1 teaspoon Spice Islands® Pure
Vanilla Extract
2 bananas, sliced
1/4 cup fudge topping

Directions

Mix sugar, corn starch and salt in a large microwaveable bowl. Whisk in milk and egg yolks until well blended.

Microwave on HIGH (100%) for about 5 to 7 minutes, stirring every 1 to 2 minutes. Cook until pudding is thick and has boiled at least 1 minute. Remove from microwave. Stir in butter and vanilla. Cover surface with plastic wrap.

Chill 30 minutes.

Layer pudding with bananas and fudge topping in individual clear serving bowls. Garnish with whipped topping, chopped pecans and cherries, if desired.

Banana Cream Dessert

Ingredients

4 medium firm bananas, sliced
1/2 cup lemon juice
1 1/2 cups graham cracker
crumbs
1/4 cup sugar
1/2 cup butter or margarine,
melted
1 cup sour cream
1 (3.4 ounce) package instant
vanilla pudding mix
1 (12 ounce) container frozen
whipped topping, thawed
1/3 cup chopped pecans

Directions

Toss bananas with lemon juice; drain well and set aside. In a bowl, combine the cracker crumbs, sugar and butter. Press into a greased 9-in. springform pan.

In a small mixing bowl, beat the sour cream and pudding mix on low speed for 2 minutes. Fold in banana and whipped topping. Pour into prepared crust. Chill for up to 6 hours. Sprinkle with pecans.

Banana Smoothie I

Ingredients

1 banana
1 cup milk
1 teaspoon vanilla extract
1 egg
2 tablespoons white sugar
1 pinch ground cinnamon

Directions

In a blender, combine banana, milk, vanilla, egg and sugar. Blend until smooth. Pour into a tall glass and top with a pinch of cinnamon.

Banana Honey Yogurt Ice

Ingredients

4 bananas, sliced
1 1/4 cups Greek yogurt
1 tablespoon lemon juice
2 tablespoons honey
1/2 teaspoon ground cinnamon

Directions

Place bananas, yogurt, lemon juice, honey, and cinnamon into a blender. Puree until smooth, then pour into a freezer-safe container. Freeze until nearly solid, then scrape back into blender, and puree again until smooth. Return to freezer, and freeze until solid.

Banana Muffins I

Ingredients

1 cup all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe banana
1/4 cup white sugar
1/4 cup sour cream
1 egg
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

Mix together flour, baking powder, baking soda and salt. In a separate bowl, beat together banana, sugar, egg and vanilla. Stir in the sour cream. Stir banana mixture into flour until just combined. Scoop batter into prepared muffin cups.

Bake in preheated oven for 15 to 20 minutes, or until a toothpick inserted into center of a muffin comes out clean. Let cool before serving. For best flavor, place in an airtight container or bag overnight.

Special Banana Bread

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 6 very ripe bananas, mashed
- 4 eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon freshly grated nutmeg
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 9x5 inch loaf pans with non-stick cooking spray.

Cream the shortening and sugar until light. Beat in the eggs one at a time.

Sift together the flour, salt, baking soda, cinnamon, cloves, and nutmeg. Add to the shortening mixture and mix to combine.

Thoroughly mash the bananas. Stir bananas into the batter then stir in the walnuts. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour or until a wooden skewer inserted near the center comes out clean. Check with a wooden skewer every 15 minutes after 45 minutes of baking. It can take up to 65 to 70 minutes to cook.

Grandma's Homemade Banana Bread

Ingredients

1 1/2 cups white sugar
1/2 cup butter, softened
3 bananas, mashed
2 eggs
2 cups all-purpose flour
1/2 teaspoon baking soda
1/3 cup sour milk
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

Combine sugar, butter, bananas, eggs, flour, baking soda, milk, salt and vanilla extract in a large mixing bowl; beat well. Pour batter into prepared pan.

Bake in a preheated oven for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Banana Milk Drink

Ingredients

1 large ripe banana
1 cup milk
1 1/2 teaspoons sugar
1/2 teaspoon vanilla extract
1 dash ground cinnamon

Directions

Place the first four ingredients in a blender; cover and process until smooth. Pour into glasses; sprinkle with cinnamon if desired. Serve immediately.

Cardamom Banana Bread

Ingredients

2/3 cup raisins
1/3 cup dark rum
3 ripe bananas, mashed
3/4 cup packed brown sugar
1/3 cup canola oil
2 eggs
1 cup all-purpose flour
3/4 cup whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cardamom
1/2 cup chopped walnuts, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

In a small saucepan, combine the raisins and the rum. Cook over medium heat until simmering, then remove from the heat and allow to cool 10 minutes.

In a large bowl, mix together the mashed bananas, brown sugar, canola oil, and eggs with an electric mixer for 1 minute. Sift together the all-purpose flour, whole wheat flour, baking powder, baking soda, salt, and ground cardamom; stir into the egg mixture with a spoon until well blended. Stir in the walnuts and the rum soaked raisins last. Pour the batter into the prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted comes out clean. Allow bread to cool slightly before removing from the pan.

Cambodian Tapioca-Banana Pudding

Ingredients

1/2 cup small pearl tapioca
7 cups water, divided
5 medium ripe bananas, sliced
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup coconut milk

Directions

Place 2 cups of water in a microwave-safe dish and heat until warm in the microwave, about 2 minutes. Add the tapioca and let stand for 10 minutes. Drain in a sieve. You'll have a mushy puddle of tapioca left over.

Pour the remaining water into a saucepan and add the drained tapioca. Bring to a boil, then simmer over medium heat until the tapioca begins to turn transparent. Stir frequently to avoid sticking.

When the tapioca is transparent, stir in the bananas, sugar and salt. Simmer for 10 to 15 more minutes, stirring frequently. When the bananas are broken down fairly well, remove from the heat and stir in the coconut milk until well blended. The tapioca pearls will become visible and the pudding will be the consistency of thick soup. Taste and adjust the sugar if desired.

Cool to room temperature or slightly warmer. Stir again before serving.

Chocolate Strawberry Banana Milkshake

Ingredients

1 cup low-fat milk
1/2 cup frozen unsweetened strawberries
1/2 ripe banana
2 tablespoons powdered chocolate drink mix
1/2 teaspoon vanilla extract
2 teaspoons white sugar

Directions

In a blender combine milk, frozen strawberries, 1/2 banana, chocolate milk powder, vanilla and sugar. Blend until smooth. If consistency is too runny, you may add more strawberries.

Cherry Banana Mini Loaves

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup chopped walnuts
1/4 cup miniature semisweet
chocolate chips
1/4 cup dried cherries or
cranberries

Directions

In a mixing bowl, cream butter and sugar. Add eggs and banana; mix well. Combine flour and baking soda; gradually add to the creamed mixture. Fold in the nuts, chips and cherries. Transfer to four greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 32-37 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Banana-Nut Bundt Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 cup vegetable oil
2 cups finely chopped ripe bananas
1 (8 ounce) can crushed pineapple, undrained
1 1/2 teaspoons vanilla extract
1/2 cup flaked coconut
1 cup chopped nuts

Directions

In a large bowl, combine the flour, sugar, baking soda and cinnamon. In another bowl, combine the eggs, oil, bananas, pineapple and vanilla; stir into dry ingredients just until combined. Fold in coconut and nuts. Pour into a greased 10-in. fluted tube pan.

Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing cake from pan to a wire rack to cool completely.

Extreme Banana Nut Bread 'EBNB'

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
1 cup butter or margarine
2 cups white sugar
2 cups mashed overripe bananas
4 eggs, beaten
1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans.

Sift the flour, salt and baking soda into a large bowl. In a separate bowl, mix together the butter or margarine and sugar until smooth. Stir in the bananas, eggs, and walnuts until well blended. Pour the wet ingredients into the dry mixture, and stir just until blended. Divide the batter evenly between the two loaf pans.

Bake for 60 to 70 minutes in the preheated oven, until a knife inserted into the crown of the loaf comes out clean. Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack, and cool completely. Wrap in aluminum foil to keep in the moisture. Ideally, refrigerate the loaves for 2 hours or more before serving.

Banana and Peanut Butter Pancakes

Ingredients

1 cup all-purpose flour
1 1/4 teaspoons baking powder
1 teaspoon brown sugar
1/4 teaspoon salt
1/4 cup creamy peanut butter
1 1/2 cups milk
1/4 teaspoon vanilla extract
1 small banana, peeled and chopped

Directions

Combine flour, baking powder, brown sugar, and salt in a large bowl. Mix in the peanut butter until the texture resembles cornmeal. Add milk and vanilla; stir just until blended. Stir in the banana pieces.

Heat a large skillet over medium heat, and coat with cooking spray. Spoon batter onto the skillet, using approximately 2 tablespoons to form each silver dollar pancake. Cook until pancakes are golden brown on both sides; serve hot.

Banana Pineapple Delight

Ingredients

2 cups crushed graham crackers
1/2 cup margarine, melted
1/2 cup margarine
2 cups confectioners' sugar
2 eggs
4 tablespoons cornstarch
1 tablespoon vanilla extract
3 bananas
1/4 cup lemon juice
1 (20 ounce) can crushed
pineapple in heavy syrup, drained
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Combine graham cracker crumbs and melted margarine, and pat into bottom of 9x13-inch pan.

In medium, non-stick saucepan over medium heat, combine remaining margarine, confectioners' sugar, eggs, corn starch and vanilla. Bring to a boil, stirring frequently. Continue stirring, reduce heat and simmer 8 to 10 minutes. Let cool, then spread over crust.

Peel and slice bananas, dipping each piece in lemon juice to prevent browning, and layer over custard mixture. Layer pineapple on top of bananas. Cover all with whipped topping. Keep refrigerated until serving.

Banana Cream Pie IV

Ingredients

1 (9 inch) prepared graham cracker crust
1 large banana, sliced
2 cups cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1/2 teaspoon ground cinnamon
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup caramel ice cream topping

Directions

Place banana slices in bottom of pie crust.

In a large bowl, combine milk, pudding mixes and cinnamon. Beat with wire whisk for 1 minute.

Gently stir in whipped topping to pudding, then spoon mixture into pie crust.

Cover and refrigerate for 4 hours until pie is set up. When pie is ready serve with caramel topping.

Strawberry-Banana French Toast

Ingredients

10 day-old French bread
5 eggs, lightly beaten
3/4 cup milk
1 tablespoon vanilla extract
1/4 teaspoon baking powder
1 (16 ounce) package frozen
sweetened whole strawberries
4 firm bananas, sliced
1 cup sugar
1 tablespoon pumpkin pie or
apple pie spice
1 tablespoon cinnamon sugar

Directions

Place bread slices in a large shallow baking dish. Combine eggs, milk, vanilla and baking powder; pour over bread. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. In a bowl, combine strawberries, bananas, sugar and pie spice; pour into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange prepared bread on top. Sprinkle with cinnamon sugar. Bake, uncovered, at 400 degrees F for 30-35 minutes.

Bellyful of Barbecued Bananas

Ingredients

4 bananas
1 tablespoon lemon juice
1 cup brown sugar
1 teaspoon ground cinnamon
2 cups vanilla ice cream

Directions

Preheat grill for low heat.

Halve each of the bananas lengthwise, then widthwise. Sprinkle bananas with lemon juice. In a small bowl, mix together the brown sugar and cinnamon. Roll banana pieces in sugar/cinnamon mixture until well coated.

Lightly oil the grill grate. Arrange bananas on preheated grill, and cook for 3 minutes per side. Serve in a bowl with vanilla ice cream topped with a sprinkling of remaining cinnamon/sugar mixture. Yum!

Bittersweet Banana Pudding

Ingredients

1 (16 ounce) package silken tofu
2 cups semi-sweet chocolate
chips
2 ripe bananas
2 tablespoons raspberry vinegar

Directions

Blend tofu and bananas in a blender.

Melt chocolate in a double boiler.

Pour the chocolate into the blender, blend well. Add the vinegar to the blender. Mix until all of the ingredients are combined. Pour mixture into a shallow dish. Refrigerate for three hours.

Oatmeal Banana Cupcakes

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
2 eggs
1 cup mashed ripe bananas
3/4 cup honey
1 1/2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas and honey; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until cupcakes test done. Cool in pan 10 minutes before removing to a wire rack.

Banana Walnut Cake

Ingredients

1 (18.25 ounce) package banana cake mix
3/4 teaspoon baking powder
3 medium bananas
3 eggs
1/2 cup water
1/3 cup vegetable oil
1 1/2 cups chopped walnuts
CRUMB TOPPING:
1/2 cup sugar
1/2 cup all-purpose flour
1/4 cup butter

Directions

Place first seven ingredients in a large mixing bowl. Beat on low speed just until combined, then on medium for 2 minutes. Pour into a greased and floured 10-in. tube pan or a 13-in. x 9-in. x 2-in. baking pan. In a small bowl, combine topping ingredients until crumbly; sprinkle evenly over batter. Bake at 350 degrees F for 45 minutes. Cool. Store well-wrapped in refrigerator.

Chocolate Banana Smoothie

Ingredients

1 banana
1 tablespoon chocolate syrup
1 cup milk
1 cup crushed ice

Directions

In a blender, combine banana, chocolate syrup, milk and crushed ice. Blend until smooth. Pour into glasses and serve.

Banana Pudding II

Ingredients

2 eggs, beaten
2 1/2 cups milk
1/2 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon margarine
32 vanilla wafers
4 bananas, sliced

Directions

In a double boiler over simmering water, combine eggs, milk, sugar, cornstarch and salt. Stir constantly and cook until thick, 10 to 15 minutes. Remove from heat and stir in vanilla and margarine.

Place a layer of 16 wafers in a glass serving dish. Top with half the bananas. Top with half the pudding. Repeat. Serve immediately or refrigerate until serving.

Banana-Nut Corn Bread

Ingredients

2 (8.5 ounce) packages corn
bread/muffin mix
1 cup mashed ripe bananas
1 cup chopped walnuts
1 cup milk

Directions

In a bowl, combine all ingredients just until blended. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Spiced Banana Bread

Ingredients

- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 4 very ripe bananas
- 2 eggs
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/2 cup melted butter
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x3 inch loaf pans. Whisk together the flour, baking powder, and baking soda; set aside.

Mash the bananas, eggs, sugar, cinnamon, salt, nutmeg, and cloves together in a large bowl with a fork until well combined. Stir in the melted butter and vanilla extract, then fold in the flour mixture until a batter forms and no dry lumps remain. Pour into the prepared loaf pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack.

Orange Banana Salad

Ingredients

1 medium navel orange, sectioned
2 tablespoons flaked coconut,
toasted
2 tablespoons orange juice
1/8 teaspoon ground cinnamon
1 medium ripe banana, sliced

Directions

Cut orange sections into bite-size pieces. In a bowl, combine the orange, coconut, orange juice and cinnamon if desired; toss gently. Refrigerate until chilled. Just before serving, add banana and toss gently.

Blueberry Banana Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
2 eggs
2 teaspoons vanilla extract
2 medium ripe bananas, mashed
1 cup fresh blueberries

Directions

In a bowl, combine the flour, baking soda and salt. In a large mixing bowl, cream the shortening and sugar. Add eggs and vanilla; mix well. Beat in bananas. Gradually add the dry ingredients, beating just until combined. Fold in blueberries.

Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Cuban Banana Casserole

Ingredients

6 bananas, sliced lengthwise
1/2 cup light brown sugar
1/2 cup unsalted butter, cut into small pieces
1/2 cup chopped pecans
1/2 cup raisins
1 tablespoon brandy

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 9x13 inch casserole dish.

Cover the bottom of the prepared casserole dish with half of the banana slices. Sprinkle the bananas with half the brown sugar, butter pieces, pecans, and raisins. Form another layer with the remaining banana slices and repeat layering with remaining brown sugar, butter, pecans, and raisins.

Bake in preheated oven for 30 minutes; remove from oven and cool for 5 minutes. Sprinkle brandy over top of dish to serve.

Caribbean Banana Split

Ingredients

1 tablespoon unsalted butter
2 bananas, cut in half crosswise
then lengthwise
1/4 cup dark rum
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
2 tablespoons lime juice
1 quart vanilla ice cream
1/4 cup chocolate syrup
1/2 cup whipped cream

Directions

Melt butter in a large nonstick skillet over medium-high heat. Cook bananas in butter until they are browned and begin to soften, about 1 minute. Remove pan from heat; stir in rum, nutmeg and cinnamon. Use a long match or lighter to carefully ignite the liquid in the pan. Allow to burn for 15 to 30 seconds; if necessary, extinguish by placing lid on pan.

Continue to cook until sauce has reduced by half, 2 to 3 minutes. Stir in lime juice; cook for 1 additional minute.

Divide ice cream between 4 serving bowls. Top each with the warm bananas and rum sauce mixture. Drizzle each sundae with chocolate sauce, and top with whipped cream.

Banana and Chocolate Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, SPLENDA® Granulated Sweetener, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Banana Oatmeal Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup mashed ripe banana
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening and brown sugar. Beat in egg and mashed banana, then stir in vanilla. Combine flour, baking soda, salt, cinnamon, and cloves; stir into the banana mixture. Mix in rolled oats and walnuts. Drop by rounded spoonfuls onto prepared cookie sheets. Leave room for spreading.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely.

Moist Banana Muffins

Ingredients

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup white sugar
3 ripe bananas, mashed
1 cup mayonnaise
1/2 cup chocolate chips (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Stir the flour, baking soda, baking powder, and sugar together in a bowl. Add the bananas, mayonnaise, and chocolate chips; stir until well combined. Pour into prepared muffin cups to about 3/4 full.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.

Banana Nut and Ginger Bread

Ingredients

2 cups packed brown sugar
1 cup mashed bananas
2 eggs
1 teaspoon vanilla extract
2 tablespoons vegetable oil
(optional)
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1 tablespoon ground cardamom
1/2 teaspoon ground cloves
2 cups dark beer
1 1/2 cups chopped walnuts
2 tablespoons all-purpose flour
2 cups dates, pitted and chopped
2 tablespoons minced fresh ginger
root

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl cream the brown sugar, banana, eggs, and vanilla. For moister bread, add oil, if desired.

In a separate bowl, sift together 3 cups flour, baking soda, salt, cinnamon, all spice, cardamom, and cloves. Alternately blend the flour mixture and beer into the creamed mixture.

Toss the walnuts with the remaining flour. Stir in the dates and ginger to the mixture and blend well. Pour into two greased 9x5 loaf pans.

Bake in a 350 degree F (175 degrees C) oven for 1 hour, or until inserted toothpick emerges dry and clean.

Pisang Goreng (Indonesian Banana Fritters)

Ingredients

1 1/4 cups all-purpose flour
2 tablespoons granulated sugar
1/4 tablespoon vanilla powder
1/2 cup milk
1 egg
2 tablespoons butter, melted
1 teaspoon rum flavoring
4 ripe bananas, sliced
2 cups oil for frying

Directions

In a large bowl, combine flour, sugar and vanilla powder. Make a well in the center, and pour in milk, egg, melted butter and rum flavoring. Mix until smooth. Fold in banana slices until evenly coated.

Heat oil in a wok or deep-fryer to 375 degrees F (190 degrees C).

Drop banana mixture by tablespoon into hot oil. Fry until golden brown and crispy, 10 to 15 minutes. Remove bananas from oil, and drain on paper towels. Serve hot.

Chocolate-Banana Cake Roll

Ingredients

5 tablespoons unsweetened cocoa powder
1/2 cup all-purpose flour
1 tablespoon baking powder
5 egg yolks
3/4 cup white sugar, divided
5 egg whites
1 teaspoon vanilla extract
1 cup sweetened whipped cream
2 bananas, peeled
2 tablespoons confectioners' sugar for dusting
2 cups prepared chocolate frosting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. Sift together the cocoa, flour and baking powder; set aside.

In a medium bowl, whip the egg yolks and half of the sugar with an electric mixer until thick and pale. Set aside. In a separate larger bowl, combine the egg whites and vanilla. Whip with clean beaters until foamy. Gradually sprinkle in the remaining sugar while continuing to whip until stiff but not blocky. Fold the yolks into the whites by hand, then fold in the dry ingredients. Spread evenly in the prepared pan.

Bake for 15 minutes in the preheated oven, until the cake springs back when lightly pressed. Try not to let it bake too long or it will be difficult to roll. When the cake is done, run a knife around the edge to loosen and turn out onto a sheet of parchment paper or aluminum foil. Sprinkle confectioners' sugar on both sides and allow to cool.

Spread whipped cream on one side and place the bananas along the length. Roll the cake up around the bananas. Place on a serving platter with the seam side down. Frost with chocolate frosting.

Banana Flip

Ingredients

1 banana
1 3/4 cups milk
3 tablespoons powdered
chocolate drink mix
2 tablespoons white sugar

Directions

In a blender, combine banana, milk, chocolate drink mix and sugar. Blend until smooth. Pour into glasses and serve.

Slow Cooker Bananas Foster

Ingredients

4 bananas, peeled and sliced
4 tablespoons butter, melted
1 cup packed brown sugar
1/4 cup rum
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 cup chopped walnuts
1/4 cup shredded coconut

Directions

Layer sliced bananas in the bottom of a slow cooker.

Combine butter, brown sugar, rum, vanilla and cinnamon in a small bowl; pour over bananas.

Cover and cook on Low for 2 hours. Top bananas with walnuts and coconut during the last 30 minutes of cooking.

Roasted Pecan Banana Bread Loaves

Ingredients

3/4 cup chopped pecans
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups very ripe, mashed bananas
1 cup white sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon coconut extract
2 tablespoons lemon juice
1/2 cup light butter, at room temperature

Directions

Preheat oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, they burn quickly. Once toasted, set the nuts aside to cool to room temperature.

Raise the oven temperature to 350 degrees F (175 degrees C). Spray 2 mini loaf pans with cooking spray.

Combine the toasted pecans, flour, baking soda, baking powder, and salt in a bowl. In a large bowl, mix the bananas, sugar, eggs, vanilla and coconut extracts, lemon juice, and butter together with a fork or an electric mixer on low speed. Stir the flour mixture into the banana mixture, and pour the batter into the prepared loaf pans, filling them about 3/4 full.

Bake in the preheated oven until a toothpick inserted into the middle of a loaf comes out clean, about 30 minutes. Let the loaves cool in the pans for 5 minutes before turning out onto a rack to finish cooling. Wrap cooled loaves in plastic wrap.

Banana Bran Zucchini Bread

Ingredients

- 1/4 cup canned pumpkin
- 1 very ripe banana, mashed
- 1 egg
- 2 egg whites
- 1 cup maple syrup
- 1/3 cup raw sugar, such as turbinado or demerara
- 1 tablespoon vanilla extract
- 2 cups grated unpeeled zucchini
- 2 cups whole wheat pastry flour
- 1 cup unprocessed bran
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Stir together the pumpkin, banana, egg, and egg whites in a large bowl. Beat in maple syrup, sugar, and vanilla; the batter should be a bit frothy. Stir in zucchini; set aside.

Mix flour, bran, salt, baking soda, baking powder, cinnamon, nutmeg, cloves, ginger, and allspice in a separate bowl. Gradually add the flour mixture to the zucchini mixture, stirring just to moisten all ingredients. Over-mixing the batter will make it tough.

Pour the batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Cool completely before cutting into squares.

Easy Banana Pudding Parfaits

Ingredients

12 NILLA Wafers, divided
1/4 cup thawed COOL WHIP
Whipped Topping, divided
1 small banana, sliced, divided
2 JELL-O Vanilla Pudding Snacks

Directions

Crush 10 wafers to form coarse crumbs; place 1/4 crumbs in each of 2 parfait glasses. Top each with 1 Tbsp. COOL WHIP, 2 banana slices and half of 1 pudding snack. Repeat layers of crumbs, bananas and pudding.

Refrigerate 15 min. Meanwhile, wrap reserved banana slices tightly in plastic wrap; refrigerate until ready to use.

Top parfaits with remaining COOL WHIP, wafers and banana slices just before serving.

Banana Cream Cheesecake

Ingredients

Crust:

1 1/4 cups vanilla wafer crumbs
1/2 cup ground walnuts
5 tablespoons butter, melted

Filling:

4 (8 ounce) packages cream cheese, room temperature
1 1/8 cups white sugar
3 tablespoons all-purpose flour
4 eggs
1 cup sour cream
2 ripe bananas, mashed
1/4 cup banana liqueur
1 1/2 teaspoons vanilla extract

Topping:

1 1/2 teaspoons unflavored gelatin
3 tablespoons cold water
1 cup milk
1/3 cup white sugar
4 egg yolks
2 teaspoons vanilla extract
1 1/2 cups heavy cream, chilled
12 vanilla wafer cookies

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the sides of a 9 inch springform pan. In a medium bowl, mix together the vanilla wafer crumbs, ground walnuts, and melted butter. Press into the bottom of the prepared pan.

In a large bowl, stir cream cheese to soften. Mix together 1 1/8 cup sugar and flour; stir into the cream cheese until smooth. Stir in eggs, one at a time, mixing until well blended after each one. Stir in sour cream, mashed banana, banana liqueur, and 1 1/2 teaspoons of vanilla. Pour over the crust in the springform pan.

Cover the bottom of the outside of the cheesecake pan with aluminum foil to prevent water from the water bath from seeping in. Place springform pan inside a larger pan. Place the whole thing into the preheated oven, and fill the outer pan with hot water.

Bake for 45 minutes in the preheated oven. After the time is up, turn the oven off, but leave door closed. Leave cheesecake in the unopened oven for 1 hour. Before removing from the water bath. Run a knife around the outer edge of the cake to keep it from shrinking away from the center and cracking. Let cool to room temperature, then refrigerate until chilled, at least 3 hours, or overnight.

In a small bowl, sprinkle the unflavored gelatin over the cold water, and set aside to soften. Heat milk in a small saucepan over medium-low heat until hot but not boiling. Meanwhile, whisk together 1/3 cup sugar and egg yolks until smooth and frothy. Whisk about 1/3 of the hot milk into the egg yolk mixture, then pour the yolk mixture into the pan with the remaining milk. Cook over low heat, stirring constantly with a spatula, making sure that the mixture does not burn on the bottom, until it is thick enough to coat the back of a metal spoon. Remove from the heat. Stir the softened gelatin into the hot pastry cream until dissolved, then stir in vanilla. Pour into a bowl, place a sheet of plastic wrap directly on the surface, and refrigerate until cooled, about 1 hour.

When the pastry cream is cooled, whip heavy cream just past soft peaks. Stir pastry cream to soften, then fold in the whipped cream. Place vanilla wafers on top of the cooled cheesecake, then spread the vanilla cream over the entire top. Chill until serving. Run a wet knife around the outer edge of the cake before removing the sides for a cleaner look.

Bailey's Banana Colada

Ingredients

2 bananas, broken into chunks
6 fluid ounces banana liqueur
6 fluid ounces Irish cream liqueur
6 fluid ounces coconut cream
6 cups crushed ice

Directions

In a blender combine the bananas and banana liqueur; blend until smooth. Blend in the Irish cream and coconut cream (Note: Make sure the coconut cream is at room temperature, or you will not be able to pour it). Finally, add the ice and blend until smooth.

Banana Macadamia Nut Bread

Ingredients

2/3 cup warm water (110 degrees F/45 degrees C)
3/4 cup mashed bananas
2 tablespoons margarine, softened
1 egg
3 1/4 cups bread flour
3 tablespoons white sugar
1 1/4 teaspoons salt
2 3/4 teaspoons active dry yeast
1/2 cup chopped macadamia nuts

Directions

Place ingredient in bread machine in order suggested by your manufacturer. Select sweet bread setting and light crust. Add macadamia nuts when indicated by your manufacturer.

Peanut Banana Waldorf

Ingredients

1 small unpeeled red apple, cored
and cut into bite-size pieces
1 small firm banana, halved
lengthwise and sliced
2 tablespoons peanuts
2 tablespoons mayonnaise
1 tablespoon peanut butter

Directions

In a bowl, combine the apple, banana and peanuts. Combine the mayonnaise and peanut butter; add to the fruit mixture and toss to coat. Serve immediately.

Dirty Banana

Ingredients

- 1 scoop vanilla ice cream
- 1 fluid ounce coffee flavored liqueur
- 1 fluid ounce banana liqueur
- 1/4 cup pineapple juice
- 1 tablespoon chocolate syrup
- 1/4 cup whipped cream
- 1 banana, sliced

Directions

In a blender, combine ice cream, coffee liqueur, banana liqueur and pineapple juice. Blend until smooth. Drizzle chocolate syrup decoratively into a fluted glass. Pour blended mixture into glasses and garnish with whipped cream and a slice of banana.

Banana Caramel Pie I

Ingredients

1 (14 ounce) can sweetened condensed milk
3 ripe bananas
1 (9 inch) prepared graham cracker crust
1 cup whipping cream
1/4 cup confectioners' sugar
2 (1.4 ounce) bars English toffee-flavored candy, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the condensed milk into a small baking dish, and cover with aluminum foil. Place the dish in a larger baking pan. Pour boiling water into the larger pan so it surrounds the smaller dish and comes half way up the sides. Place in preheated oven. Bake 1 hour, stirring twice, until milk turns light brown, thick, and caramelized.

Slice the bananas and arrange on bottom of the graham cracker crust. Pour caramelized milk over bananas, and cool 30 minutes in the refrigerator.

Place the heavy cream in a medium bowl, and whip until soft peaks form. Gradually add the confectioners' sugar; and continue whipping until stiff peaks form. Spread whipped cream over cooled caramel. Sprinkle with crushed toffee. Chill 3 hours before serving.

Gramma Bertha's Banana Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
4 eggs
3 bananas, sliced
1 cup sour cream
1 teaspoon baking soda
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 10 inch Bundt pan with non-stick cooking spray.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the sliced bananas, sour cream and baking soda. Beat in the flour. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Banana Cream Supreme

Ingredients

2 cups graham cracker crumbs
1/2 cup melted butter
1/4 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup sour cream
3 bananas, sliced

Directions

In a medium bowl, combine crackers, butter and sugar. Press mixture into bottom and sides of a 9x13 inch pan.

In a large bowl, combine whipped topping, pudding and sour cream; whisk together. Put half of this mixture into crust. Layer sliced bananas over top of pie. Pour second half of pudding mixture over top of bananas.

Immediately cover and refrigerate pie for one hour.

Banana Bonkers

Ingredients

3 bananas
3 cups fresh grapefruit juice
2 cups lemon sherbet
1 cup crushed ice

Directions

Puree bananas in a blender or food processor. In a gallon pitcher combine pureed bananas, grapefruit juice, lemon sherbet and crushed ice. Stir and serve.

Bananasicles

Ingredients

4 medium bananas, peeled and halved horizontally
2 1/2 cups KELLOGG'S® RICE KRISPIES® cereal
1/2 cup coarsely chopped dried fruits or flaked coconut
1 (16 ounce) package vanilla-flavored candy coating or vanilla-almond bark
8 ice cream sticks

Directions

Place banana pieces on foil-lined baking sheet. Cover with plastic wrap. Freeze until needed.

In shallow dish combine KELLOGG'S® RICE KRISPIES® cereal and fruit. Set aside.

With adult help, in small saucepan melt candy coating according to package directions. Remove from heat. Pour into another shallow dish.

Remove bananas from freezer and insert an ice-cream stick into cut end of each banana piece. Dip banana halves into melted candy coating, letting excess drip off. Roll in cereal mixture until evenly coated. Return to baking sheet. Freeze for 15 minutes. Transfer to airtight container. Freeze for 2 hours to 1 week. Let stand at room temperature for 10 minutes before serving.

Grandma's Banana Bread

Ingredients

3 cups sugar
1 cup margarine, softened
1 teaspoon vanilla extract
4 eggs
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup buttermilk
6 very ripe bananas, mashed

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the sugar and margarine until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla.

In a large bowl, sift together flour, baking soda and salt. Blend this mixture into the egg mixture, alternately with the buttermilk; stir just to combine. Fold in the mashed bananas; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean, about 60 minutes.

Apple Banana Smoothie

Ingredients

1 frozen bananas, peeled and
chopped
1/2 cup orange juice
1 Gala apple, peeled, cored and
chopped
1/4 cup milk

Directions

In a blender combine frozen banana, orange juice, apple and milk.
Blend until smooth. pour into glasses and serve.

Banana Loaf Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
1/2 cup mashed banana
4 eggs
1 cup water
1/4 cup vegetable oil
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

In a medium bowl, stir together the cake mix and instant pudding. Add the eggs, oil, water and mashed banana, mix with an electric mixer until smooth. Fold in the chopped nuts. Pour evenly into the prepared pans.

Bake for 50 to 55 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool in pans for 15 minutes before removing to cool completely on wire racks.

Lower Fat Banana Bread II

Ingredients

2 eggs
2/3 cup white sugar
2 very ripe bananas, mashed
1/4 cup applesauce
1/3 cup nonfat milk
1 tablespoon vegetable oil
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray a bread pan with non-stick cooking spray, and lightly dust with flour.

In a large bowl, beat eggs and sugar in a large bowl until light and fluffy, about 5 minutes. Beat in bananas, applesauce, milk, oil and vanilla.

In a separate bowl, sift together flour, baking powder, baking soda and salt. Stir flour mixture into banana mixture, mixing just until blended. Fold in walnuts. Pour batter into prepared pan.

Bake in preheated pan until golden and a toothpick inserted into center of the loaf comes out clean, about 1 hour. Turn bread out onto a wire rack and let cool.

Chocolate Chip Banana Muffins

Ingredients

1 3/4 cups all-purpose flour
3/4 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup vegetable oil
1/2 cup plain yogurt
1 teaspoon vanilla extract
1 cup mashed ripe bananas
3/4 cup semisweet chocolate chips

Directions

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the egg, oil, yogurt and vanilla. Stir into dry ingredients just until moistened. Fold in bananas and chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 22-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Sole with Bananas

Ingredients

2 tablespoons butter
1 tablespoon all-purpose flour
1 cup milk
6 (4 ounce) fillets sole
1/2 cup white wine
2 tablespoons fresh lime juice
salt and pepper to taste
3 bananas, sliced lengthwise
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, blend the butter, flour, and milk. Cook, stirring constantly, until a thick sauce has formed.

Arrange sole in a single layer in a medium baking dish, and cover with the wine and lime juice. Season with salt and pepper. Pour 1/2 the sauce over the fish. Arrange bananas over the fish, and cover with remaining sauce. Sprinkle with Parmesan cheese.

Bake 25 minutes in the preheated oven, until the cheese is lightly browned and the fish is easily flaked with a fork. Drain any of the remaining wine and lime juice mixture before serving.

Banana Split Bars

Ingredients

2 cups all-purpose flour
1 cup white sugar
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 (8 ounce) can crushed pineapple, with juice
2 eggs
1/2 cup vegetable oil
2 very ripe bananas, mashed
1 teaspoon vanilla extract
1/4 cup maraschino cherries, halved

1/4 cup butter, melted
1 teaspoon vanilla extract
3 cups confectioners' sugar
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the flour, sugar, baking soda, salt and cinnamon. Make a well in the center and pour in the crushed pineapple, eggs, oil, bananas and 1 teaspoon vanilla. Stir in the cherries. Mix well and pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Frost cake while still warm.

To make the frosting: in a medium bowl, combine melted butter, 1 teaspoon vanilla and confectioners' sugar. Beat in milk, one tablespoon at a time, until desired consistency is achieved.

Whole Grain Banana Muffins

Ingredients

3/4 cup whole wheat pastry flour
1/2 cup whole wheat flour
1 cup oat bran
1/4 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup raisins
1/2 cup nonfat plain yogurt
1/4 cup low fat sour cream
1/4 cup unsweetened applesauce
1/4 cup maple syrup
2 teaspoons egg whites
1 teaspoon vanilla extract
3 small ripe bananas, mashed
1/4 cup chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 12 cup muffin tin.

In a large bowl, whisk together whole wheat flours, oat bran, sugar, baking powder, and salt. Stir in raisins. In another bowl, mix together yogurt, sour cream, applesauce, maple syrup, egg whites, vanilla, and bananas. Pour yogurt mixture into flour mixture, and mix just enough to combine. Spoon batter into muffin cups. Sprinkle one teaspoon pecans over batter in each cup.

Bake muffins in preheated oven for 15 to 20 minutes. Remove from oven, and transfer muffins to a wire rack to cool.

Banana Cake Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 cup chopped pecans
3 cups sifted confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream shortening; add brown sugar, beating well. Add eggs and banana; beat well.

Sift together flour, baking powder, baking soda, salt, and spices. Add to creamed mixture; mix well. Stir in pecans.

Drop dough by rounded tablespoonfuls, 2 inches apart onto greased cookies sheets. Bake for 12 minutes. Remove to wire racks to cool. Dip half of cooled cookies into Powdered Sugar Icing.

To Make Icing: Combine 3 cups confectioner's sugar, 1 tablespoon melted butter or margarine, and 3/4 teaspoon vanilla extract. Add milk to yield desired consistency (you may need to add a little extra), beating until smooth.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 cup sugar
2 cups whipped topping
4 medium firm bananas, sliced
2 (9 inch) pastry shells, baked
1 (21 ounce) can blueberry pie filling
fresh blueberries and mint and additional sliced bananas (optional)

Directions

In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and bananas. Pour into pastry shells. Spread with pie filling. Refrigerate for at least 30 minutes. Just before serving, garnish with blueberries, mint and bananas if desired.

Banana Bread I

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
2 eggs, beaten
1/4 cup butter, melted
3 bananas, mashed

Directions

Grease and flour two 7x3 inch loaf pans. Preheat oven to 350 degrees F (175 degrees C).

In one bowl, whisk together flour, soda, salt, and sugar. Mix in slightly beaten eggs, melted butter, and mashed bananas. Stir in nuts if desired. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a wooden toothpick inserted in the center comes out clean.

Banana Bread - Quick Bread for Machines

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3/4 cup white sugar
3 tablespoons vegetable oil
2 eggs
2 bananas, peeled and halved
lengthwise

Directions

Place ingredients in the pan of the bread machine.

Select the Dough setting, and press Start. Mix the bread for 3 to 5 minutes until the bananas are mashed and all ingredients are thoroughly combined. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When 3 to 5 minutes have passed on the clock display, press Stop. Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the Bake setting, and press Start. The Bake cycle time may vary with machines, but should be about 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on Bake and continue to bake an additional 10 to 15 minutes. Test again with the toothpick to assure the bread is completely baked. Remove the pan from the machine, but allow the bread to remain in the pan for 10 minutes. Remove the bread to cool completely on a wire rack.

Banana Coconut Loaf

Ingredients

2 eggs
1 cup white sugar
1/2 cup butter, melted
1 cup mashed bananas
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
1/2 cup flaked coconut
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 cup maraschino cherries,
chopped

Directions

Mix together flour, coconut, baking powder, baking soda, salt, chopped walnuts, and cherries.

Break eggs in a mixing bowl, and beat until light and frothy. Add sugar and melted butter or margarine. Beat well. Stir in mashed banana and flavoring. Add flour mixture, and stir just to combine. Spoon into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted in center comes out clean. Let stand for 10 minutes, and remove from pan. Cool.

Bacon Fried Bananas

Ingredients

1 pound bacon
3 ripe bananas, sliced

Directions

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Reduce heat to medium. Place the bananas cut side down and cook one minute. Flip with a spatula and cook an additional minute. Drain the banana slices on a paper towel-lined plate. Serve warm with bacon.

Banana Pumpkin Bread

Ingredients

2 ripe bananas, mashed
2 eggs
1/3 cup vegetable oil
1 1/3 cups canned pumpkin puree
1/2 cup honey
1/2 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
1 teaspoon ground cinnamon
3/4 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 9x5 inch loaf pan.

In a large bowl, stir together the mashed banana, eggs, oil, pumpkin, honey and sugar. Combine the flour, baking powder, baking soda, salt, pie spice and cinnamon, stir into the banana mixture until just combined. Fold in the raisins and walnuts if desired. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before moving to a wire rack to cool completely.

Banana Chocolate Chip Softies

Ingredients

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup butter, softened
1/4 cup light brown sugar
1 ripe banana, mashed
1 egg
1 teaspoon vanilla extract
3/4 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking powder and salt, set aside.

In a medium bowl, cream together the butter and brown sugar. Beat in the banana and egg, then stir in the vanilla. Gradually stir in the dry ingredients until well blended. Fold in the chocolate chips and walnuts, if desired. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Banana Melties

Ingredients

4 large bananas
1/2 cup peanut butter
1/2 cup chocolate chips

Directions

Leaving the peel on the bananas, slice each in half lengthwise. Smear the inside with peanut butter, and sprinkle with chocolate chips. Place the two halves back together and wrap each banana individually in aluminum foil.

Cook in the hot coals of a campfire until the banana is hot, and the chocolate has melted, about 10 to 15 minutes, depending on the heat of the coals.

Raspberry Banana Tofu Shake

Ingredients

1 (12 ounce) package firm silken tofu
1 cup fat free soy milk
1 banana
1 cup raspberries
1/4 cup frozen orange juice concentrate

Directions

In a blender, mix tofu, soy milk, banana, raspberries, and orange juice concentrate. Blend until smooth.

Banana Leaf Seafood

Ingredients

6 shallots, finely chopped
4 cloves garlic, peeled and crushed
2 tablespoons sambal belachan
2 teaspoons vegetable oil
1 teaspoon curry powder
1 teaspoon ground cumin
1 teaspoon fresh lime juice
salt and pepper to taste
1 pound squid, cleaned and sliced into rings
1 banana leaf

Directions

In a medium, non-reactive bowl, mix shallots, garlic, sambal belachan, vegetable oil, curry powder, cumin, lime juice, salt, and pepper. Place squid in the mixture. Cover, and marinate in the refrigerator at least 2 hours.

Preheat an outdoor grill for high heat, and lightly oil grate.

Lightly grease the banana leaf. Wrap squid in the leaf, and place on the prepared grill. Cook 10 to 15 minutes, until leaf is slightly charred and squid is opaque.

Banana Walnut Cornbread

Ingredients

- 2 tablespoons honey
- 2 bananas, mashed
- 1/4 cup vegetable oil
- 1/2 cup milk
- 2 teaspoons vanilla extract
- 1 cup cornmeal
- 1 cup whole wheat pastry flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1 1/2 cups chopped walnuts
- 1 banana, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 8x8 inch baking pan.

Place the honey, mashed bananas, canola oil, milk and vanilla into a blender or food processor; puree until smooth.

Sift together cornmeal, whole wheat flour, baking powder, soda and cinnamon. Stir flour mixture into banana mixture until blended. Fold in walnuts and sliced bananas. Pour into prepared pan.

Bake in preheated oven for 40 to 50 minutes, or until brown on top.

Coconut Banana Chocolate Cream Pie

Ingredients

1 1/3 cups cold water
2/3 cup nonfat dry milk powder
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 cup reduced-fat whipped topping, divided
1/2 teaspoon coconut extract, divided
2 medium ripe bananas, cut into 1/4-inch slices
1 chocolate crumb crust (9 inches)
1 tablespoon flaked coconut, toasted

Directions

In a bowl, stir water and milk powder until powder is dissolved. Add pudding mix; whisk for 1-2 minutes or until thickened. Fold in 1/4 cup whipped topping and 1/4 teaspoon extract. Layer banana slices in the crust; top with pudding mixture. Cover and refrigerate.

Combine remaining whipped topping and extract; spread over pudding. Sprinkle with coconut. Cover and refrigerate for at least 1 hour before serving.

Banana Cream Pie Made Easy

Ingredients

3 cups heavy cream
1/2 cup crushed ice
1 (3.5 ounce) package instant
banana pudding mix
1 (3.4 ounce) package instant
vanilla pudding mix
3 bananas, sliced
1 (9 inch) pie shell, baked

1 cup heavy cream

Directions

Using an electric mixer, whip 3 cups heavy cream on low speed until it starts to thicken. Add crushed ice and continue to whip another 4 minutes. Increase speed and add vanilla and banana pudding mixes, whipping until pudding mixes are blended fully with the cream and the mixture thickens. Increase speed to high and beat until mixture is stiff.

Line the bottom and half way up the sides of pie crust with banana slices. Cover bananas with half of the banana cream mixture and top completely with banana slices. Top with the remaining banana cream mixture.

In a small bowl, whip 1 cup cream until stiff peaks form. Using a pastry bag, pipe cream onto top of pie, covering completely. Refrigerate 1 hour before serving.

Caribbean Banana Muffins

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup brown sugar
2 large eggs
3 medium bananas
1 tablespoon rum extract
1 cup shredded coconut
1/2 cup chopped dried pineapple

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare 12 muffin cups with paper liners.

Sift the flour, baking soda, baking powder, and salt into a bowl; set aside. In a large bowl, cream together butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each addition, then beat in the bananas and rum extract. Stir in the flour mixture. Fold in the shredded coconut and pineapple; mixing just enough to evenly distribute. Evenly divide the batter among the prepared muffin cups.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes.

White Chocolate Banana Pie

Ingredients

2 cups heavy whipping cream
6 (1 ounce) squares white chocolate
3 teaspoons vanilla extract
2 medium firm bananas. sliced
Lemon Juice
1 (9 inch) pastry shell, baked

Directions

In a saucepan, cook and stir the cream and chocolate over low heat until chocolate is melted. Remove from the heat; stir in vanilla. Transfer to a mixing bowl. Cover and refrigerate for 6 hours or until thickened, stirring occasionally.

Beat on high speed until light and fluffy, about 4 minutes (do not overbeat). Dip banana slices in lemon juice. Pour half of the cream mixture into pastry shell. Top with bananas. Cover with remaining cream mixture. Refrigerate until serving.

Banana Chocolate Chip Muffins

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
2 tablespoons Dutch process cocoa powder
1 tablespoon baking powder
1 cup mashed bananas
2/3 cup canola oil
1 egg, beaten
1 cup semi-sweet chocolate chips

Directions

In a large bowl combine the flour, sugar, cocoa powder and baking powder.

In another bowl, blend the bananas, oil and egg together. Add to dry ingredients, mixing just until blended. Fold in the chocolate chips. Spoon the batter into a greased muffin pan, filling three-fourths full.

Bake in a preheated 425 degree F(220 degrees C) for 15 to 20 minutes. Remove the muffins to a wire rack to cool completely.

Almost No Fat Banana Bread

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
2 egg whites
1 cup banana, mashed
1/4 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, stir together flour, sugar, baking powder, baking soda and cinnamon. Add egg whites, bananas and applesauce; stir just until combined. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes, until a toothpick inserted into center of loaf comes out clean. Turn out onto wire rack and allow to cool before slicing.

Banana Spice Cookies

Ingredients

1/2 cup butter
2 1/4 cups all-purpose flour
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/8 teaspoon ground cloves
3 ripe bananas, mashed
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add one cup of the flour, the sugar, eggs, baking powder, vanilla, cinnamon, soda, and cloves. Beat until thoroughly combined.

Stir in the remaining flour. Beat in bananas and nuts. Drop by rounded teaspoons 2 inches apart onto a greased cookie sheet. Bake for 8 to 10 minutes or until edges are lightly browned. Cool cookies on a rack.

Banana Yogurt Pie

Ingredients

- 2 cups rolled oats
- 1 cup pitted dates
- 1 teaspoon vanilla extract
- 2 tablespoons orange juice
- 3 tablespoons cocoa powder
- 1/4 cup boiling water
- 1 teaspoon unflavored gelatin
- 2 frozen bananas, peeled and chopped
- 1 cup low-fat evaporated milk, chilled
- 1/2 teaspoon vanilla extract
- 1 cup low-fat plain yogurt
- 1 banana, finely sliced
- 1/4 cup lemon juice
- 1 teaspoon ground nutmeg

Directions

Combine the rolled oats, dates, vanilla extract, orange juice, and cocoa powder in the bowl of a food processor. Blend for 3 minutes, or until mixture sticks together. Press the mixture thinly around the sides and base of a 9 inch pie dish and refrigerate.

Place the gelatin in a small bowl. Pour boiling water over gelatin, stir to dissolve, and set aside to cool.

Place frozen bananas in food processor or blender and blend until smooth. Add milk and blend for 3-4 minutes. Add extra vanilla and yogurt and mix well. Add dissolved gelatin. Pour mixture into the base of the pie dish and refrigerate until firm.

Soak the extra banana in the lemon juice, slice and place on top of pie. Sprinkle with nutmeg and serve.

Banana Split Cream Puffs

Ingredients

1 cup water
1/2 cup butter or margarine
1 cup all-purpose flour
1/4 teaspoon salt
4 eggs
12 scoops vanilla ice cream
1 cup sliced fresh strawberries
1 large banana, thinly sliced
1 (8 ounce) can pineapple tidbits,
drained
1/2 cup hot fudge sauce

Directions

In a saucepan over medium heat, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand 5 minutes. Add eggs, one at a time, beating well after each addition. Beat until mixture is smooth and shiny, about 3 minutes. Drop by rounded tablespoonfuls onto a greased baking sheet. Bake at 400 degrees F for 30 to 35 minutes or until golden brown. Transfer to a wire rack. Immediately split puffs open; remove tops and set aside. Discard soft dough from inside. Cool puffs. Fill each with a scoop of ice cream and top with fruit. Drizzle with hot fudge sauce. Replace tops and serve immediately.

The Best Banana Bread

Ingredients

1/2 cup margarine, softened
1 cup white sugar
2 eggs
1 1/2 cups mashed banana
2 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch pan.

Cream margarine and sugar until smooth. Beat in eggs, then bananas. Add flour and soda, stirring just until combined.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for about 1 hour (or till toothpick comes out clean). Remove from pan and let cool, store in refrigerator or freeze.

Banana Split Freeze

Ingredients

3/4 cup SLENDA® No Calorie
Sweetener, Granulated
8 ounces cream cheese, softened
1 (20 ounce) can crushed
pineapple, drained
1 (10 ounce) package frozen
strawberries, thawed
2 bananas, diced
1 (8 ounce) tub frozen whipped
topping, thawed

Directions

In a medium bowl, cream together SLENDA® Granulated Sweetener and cream cheese until smooth. In a separate bowl, mix together the pineapple, strawberries, bananas, and whipped topping. Fold the fruit mixture into the cream cheese mixture until evenly blended.

Spread into a 9x13 inch glass dish, or divide among several smaller serving dishes. Cover with plastic wrap, and freeze overnight.

Thaw for approximately 20 minutes before serving.

Lowfat Chocolate Banana Parfaits

Ingredients

2 cups cold fat free milk
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Fat Free Sugar
Free Instant Reduced Calorie
Puuding and Pie Filling
2 medium bananas, sliced
3/4 cup thawed COOL WHIP LITE
Whipped Topping, divided

Directions

Pour milk into medium bowl. Add pudding mix. Beat with wire whisk 2 minutes or until well blended.

Spoon half of the pudding evenly into 4 dessert glasses. Cover with layers of banana slices, 1/2 cup of the whipped topping and remaining pudding. Top with remaining whipped topping.

Refrigerate until ready to serve.

Berry Banana Smoothies

Ingredients

1 1/2 cups vanilla or plain yogurt
2/3 cup orange juice
2 ripe bananas, cut into chunks
1 cup halved fresh strawberries
2 teaspoons honey

Directions

In a blender, combine all ingredients; cover and process until smooth. Pour into chilled glasses; serve immediately.

Banana Angel Food Cake

Ingredients

1 1/2 cups egg whites
1/2 teaspoon cream of tartar
1/4 teaspoon baking powder
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 cup rolled oats
3 ripe bananas, mashed
1 cup cake flour
2 cups confectioners' sugar
1/4 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

Beat egg whites until stiff but not dry.

Combine cream of tartar, baking powder, vanilla, cinnamon, oats, and mashed bananas.

In a separate bowl combine the flour, confectioner's sugar, and salt.

Fold the banana mixture into the egg whites. Then fold the flour mixture into the egg white/banana mixture. Pour batter into one 9 or 10 inch round cake pan, coated with a non-stick cooking spray.

Bake at 325 degrees (165 degrees C) for 1 hour, until cake is firm and lightly golden. Cool for five minutes then slip out of pan onto a serving dish. Garnish with a light dusting of confectioner's sugar.

Delicious Raisin Nut Banana Bread

Ingredients

2 cups raisin nut bran cereal
1/2 cup milk
1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe banana
1/2 cup white sugar
1/4 cup brown sugar
1/4 cup vegetable oil
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of a 9x5 inch loaf pan.

In a bowl, combine the raisin nut bran cereal and milk; let stand for 5 minutes.

In a large bowl, sift together flour, baking powder, baking soda and salt. In a separate bowl, beat together mashed banana, sugar, brown sugar, vegetable oil and egg. Combine the cereal and banana mixtures. Stir in the flour mixture just until combined. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes, until a toothpick inserted into center of loaf comes out clean. Let cool before slicing.

Banana Colada

Ingredients

2 ripe bananas, mashed
4 fluid ounces cream of coconut
6 fluid ounces rum
4 fluid ounces banana liqueur
3 cups crushed ice

Directions

In a blender, combine bananas, cream of coconut, rum, banana liqueur and ice. Blend until smooth. Pour into glasses and serve.

Banana Split Dessert

Ingredients

1 cup miniature marshmallows
1 (8 ounce) can crushed
pineapple, drained
1 cup whipped topping
2 small firm bananas. split
lengthwise
Chocolate syrup
2 maraschino cherries

Directions

In a bowl, combine the marshmallows, pineapple and whipped topping. Place banana halves in dessert dishes with two scoops of marshmallow mixture between. Drizzle with chocolate syrup; top with a cherry. Serve immediately.

Carla's Baked Bananas

Ingredients

1 tablespoon cornstarch
1/2 cup sugar
1 cup water
2 tablespoons butter
1 1/2 teaspoons lemon juice
1/8 teaspoon ground nutmeg
1 pinch salt (optional)
7 ripe bananas

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan over medium-high heat, mix together cornstarch and sugar. Gradually stir in water. Bring to a boil, stirring constantly. Remove from heat, stir in butter, lemon juice, nutmeg, and salt.

Peel bananas, and place in a casserole dish. Drizzle sauce over bananas.

Bake in a preheated oven for 12 minutes. Serve warm.

Sour Cream Banana Cake

Ingredients

2 cups packed brown sugar
1 cup sour cream
1 cup butter
1 teaspoon baking soda
4 eggs
1/8 teaspoon salt
4 bananas
2 teaspoons vanilla extract
4 cups sifted cake flour
1 cup chopped walnuts
1/2 cup butter
4 cups confectioners' sugar
1/4 cup sour cream
1 teaspoon vanilla extract

Directions

Cream brown sugar and 1 cup butter, add eggs 1 at a time; beat well. Add mashed bananas and flour and salt, baking soda along with 1 cup sour cream. Add vanilla and nuts last.

Pour batter into 3 - 9 inch pans or a 13 x 9 inch pan. Bake in a preheated 350 degrees F (175 degrees C) oven until cake tests done with a tooth pick, about 30 to 40 minutes for the 9 inch round cakes or about 40 to 50 minutes for the 13 x 9 inch cake..

To make Frosting: Mix 1/2 cup of butter or margarine, 4 cups of confectioners' sugar and 1/4 cup sour cream (more if needed). Add 1 teaspoon vanilla and beat until fluffy.

Banana Muffins II

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3 large bananas, mashed
3/4 cup white sugar
1 egg
1/3 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat muffin pans with non-stick spray, or use paper liners. Sift together the flour, baking powder, baking soda, and salt; set aside.

Combine bananas, sugar, egg, and melted butter in a large bowl. Fold in flour mixture, and mix until smooth. Scoop into muffin pans.

Bake in preheated oven. Bake mini muffins for 10 to 15 minutes, and large muffins for 25 to 30 minutes. Muffins will spring back when lightly tapped.

Triple Layer Banana Cream Pie Bars

Ingredients

1 1/2 cups crushed NILLA Wafers
1/2 cup PLANTERS Chopped Pecans
1/3 cup butter or margarine, melted
3 bananas, sliced
3 cups cold milk
2 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding
2 1/2 cups thawed COOL WHIP Whipped Topping, divided

Directions

Preheat oven to 325 degrees F. Mix wafer crumbs, pecans and butter in 13x9-inch baking dish; press firmly onto bottom of dish. Bake 8 min. Cool 10 min.

Top crust with banana slices. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 min. or until well blended. Spoon 2 cups of the pudding over banana layer.

Gently stir 1 cup of the whipped topping into remaining pudding; spoon over pie. Top with remaining 1-1/2 cups whipped topping. Refrigerate 3 hours. Store any leftovers in refrigerator.

Banana-Dulce de Leche Pie (Banana-Caramel Pie)

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup graham cracker crumbs
1/2 cup butter, melted
4 bananas
1 1/2 cups whipping cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

To make dulce de leche, place the unopened can of sweetened condensed milk in a saucepan, and add enough water to cover half-way up the can. Place the saucepan over medium-high heat and bring to a boil. Cook for 3 hours, adding more water as necessary. Remove from heat and cool.

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs with the butter in a mixing bowl until evenly blended. Press the crumb mixture evenly into a 9 inch pie plate.

Bake pie crust in preheated oven until lightly browned, 10-15 minutes. Remove from oven, and cool on a wire rack.

Open the can of dulce de leche, and pour half, or about 3/4 cup, over the pie crust. Slice the bananas and arrange half in a layer over the dulce de leche filling. Pour the remaining dulce de leche over the bananas. Top with remaining banana slices.

Pour the whipping cream into a mixing bowl, and beat until soft peaks form. Add the sugar and vanilla extract; continue beating until stiff peaks form. Spoon the whipped cream over the bananas. Chill at least 1 hour before serving.

Banana Split Bread

Ingredients

2/3 cup shortening
1 1/4 cups sugar
4 eggs
3 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups mashed ripe bananas
2 (8 ounce) cans crushed
pineapple, drained
2 cups semisweet chocolate chips
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with banana and pineapple. Fold in the chocolate chips, cherries and walnuts. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Chocolate Banana Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup white sugar
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, sugar, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

The Greatest Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
3 ripe bananas, mashed
2 eggs
1/2 cup vegetable oil
5 tablespoons buttermilk
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x4 inch loaf pan.

In a separate bowl mash bananas to equal 1 cup and add oil, eggs, buttermilk and vanilla extract. Beat together and pour this mixture into the dry ingredients. Add nuts and stir just until combined. Pour batter into 8x4 inch loaf pan.

Bake for 1 hour and 20 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Banana Crumb Muffins

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3 bananas, mashed
- 3/4 cup white sugar
- 1 egg, lightly beaten
- 1/3 cup butter, melted
- 1/3 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 1/8 teaspoon ground cinnamon
- 1 tablespoon butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with muffin papers.

In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups.

In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.

Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

Southern Style Banana Split Cake

Ingredients

2 cups graham cracker crumbs
3/4 cup white sugar
1/4 pound butter, melted
2 (8 ounce) packages cream cheese
1 1/2 cups confectioners' sugar
4 bananas, sliced
1 (15 ounce) can crushed pineapple, drained
1 (16 ounce) container frozen whipped topping, thawed
1 (16 ounce) jar maraschino cherries, drained
12 ounces crushed peanuts

Directions

Combine the graham cracker crumbs, white sugar and melted butter. Mix together and press into a 9x13 inch cake pan; refrigerate until chilled.

Beat together the cream cheese and confectioners sugar; spread over graham cracker crust.

Layer bananas and pineapple over cream cheese mixture; cover fruit with whipped topping.

Top with cherries and chopped nuts; refrigerate and serve chilled.

Jemput Jumput (Banana Fritters)

Ingredients

5/8 cup all-purpose flour
1 pinch salt
1 teaspoon baking powder
6 ripe bananas
3 tablespoons white sugar
oil for frying

Directions

Heat oil in a deep fryer or heavy bottomed pan to 375 degrees F (190 degrees C).

Sift the flour, salt, and baking powder into a medium bowl.

In a separate bowl, mash together the bananas and sugar. Gradually mix flour mixture into mashed bananas, stirring until well combined.

Drop batter by spoonfuls into hot oil, and cook, turning once, until browned, 2 to 8 minutes. Drain on paper towels.