
Banana Pudding Bread

Vanilla wafers are the secret ingredient that gives texture and sweetness to this familiar breakfast bread.

- 1/2 cup butter or margarine, softened
- 3/4 cup sugar
- 2 large eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 30 vanilla wafers, finely crushed
- 1 cup mashed ripe banana
- 1/2 cup milk
- 1 cup chopped walnuts, divided

Beat butter at medium speed of an electric mixer until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating after each addition.

Combine flour and next 3 ingredients; add to creamed mixture alternately with banana and milk, beginning and ending with flour mixture. Mix at low speed after each addition. Stir in 3/4 cup walnuts. Spoon batter into a greased and floured 9- x 5- x 3-inch loafpan. Sprinkle with remaining walnuts.

Bake at 350° for 55 minutes to 1 hour or until a wooden pick inserted in center comes out clean, loosely covering with foil after 45 minutes. Let cool in pan on a wire rack 10 minutes; remove from pan, and let cool completely on wire rack. **Yield:** 1 loaf.