



# Toffee Pecan Crunch Banana Bread



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## Introduction

Toffee Pecan Crunch Banana Bread is a delightful twist on the classic banana bread recipe. Combining the rich flavors of toffee and crunchy pecans, this bread transforms a simple banana loaf into a deliciously indulgent treat. Perfect for breakfast, snacks, or dessert, it's sure to please anyone who takes a bite.

## Detailed Ingredients with measures

- Ripe bananas (3 large)
- Granulated sugar (1/2 cup)
- Brown sugar (1/2 cup)
- Melted butter (1/3 cup)
- Eggs (2 large)
- Vanilla extract (1 teaspoon)
- All-purpose flour (1 1/2 cups)
- Baking soda (1 teaspoon)
- Salt (1/2 teaspoon)
- Chopped pecans (1/2 cup)
- Toffee bits (1/2 cup)

## Prep Time

The preparation time for Toffee Pecan Crunch Banana Bread is approximately 15 minutes.

## Cook Time, Total Time, Yield

The cook time is around 60 minutes. In total, from prep to baking, it takes about 75 minutes. This recipe yields one loaf of delicious banana bread, perfect for sharing or enjoying throughout the week.



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# Detailed Directions and Instructions

## Preheat the Oven

Begin by preheating your oven to 350°F (175°C).

## Prepare the Baking Pan

Grease a 9×5 inch loaf pan with cooking spray or butter to prevent the banana bread from sticking.

## Mash the Bananas

In a large mixing bowl, mash 3 ripe bananas until smooth. Ensure there are no large chunks remaining for a uniform batter.

## Mix in the Wet Ingredients

Add 1/2 cup of melted butter, 1/2 cup of granulated sugar, and 1/2 cup of brown sugar to the mashed bananas. Mix thoroughly until combined.

## Incorporate Eggs

Crack in 2 large eggs and add 1 teaspoon of vanilla extract to the mixture. Whisk until everything is well blended.

See also French Onion Dip

## Sift Dry Ingredients

In a separate bowl, sift together 1 1/2 cups of all-purpose flour, 1 teaspoon of baking soda, and 1/4 teaspoon of salt.

### **Combine Wet and Dry Mixtures**

Gradually add the dry ingredients to the wet mixture, stirring gently until just combined. Be careful not to overmix.

### **Add Pecans and Toffee Bits**

Fold in 1 cup of chopped pecans and 1/2 cup of toffee bits into the batter until evenly distributed.

### **Pour into Prepared Pan**

Pour the banana bread batter into the prepared loaf pan, smoothing the top with a spatula.

### **Bake the Bread**

Place the loaf pan in the preheated oven and bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

### **Cool the Bread**

Once baked, remove the banana bread from the oven and let it cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely.

## **Notes**

### **Storage Instructions**

Store any leftover banana bread in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.

### **Freezing Options**

To freeze, wrap the cooled banana bread tightly in plastic wrap and aluminum foil. It can be frozen for up to 3 months.

### **Ripeness of Bananas**

Using very ripe or even overripe bananas will enhance the flavor and sweetness of the banana bread.

### **Optional Add-ins**

You can customize the recipe by adding chocolate chips, walnuts, or different types of nuts instead of pecans for variation.



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# Cook techniques

## Mashing Bananas

Mashing the bananas until smooth helps to create a moist texture in the banana bread. This can be done using a fork or a potato masher.

See also [Out of This World Corn Dip Recipe](#)

## Mixing Dry Ingredients

Combine the flour, baking soda, and salt in a separate bowl before adding to the wet ingredients. This helps to evenly distribute the leavening agent.

## Creaming Butter and Sugar

Creaming the butter and sugar together until light and fluffy is essential for incorporating air into the mixture, resulting in a lighter banana bread.

## Folding in Nuts

Gently fold in the pecans to avoid overmixing the batter. This technique ensures the nuts are evenly distributed without breaking them down.

## Baking Temperature

Baking at the right temperature ensures that the banana bread rises properly and cooks evenly. Preheat the oven to ensure consistent heat throughout.

## FAQ

**Can I use frozen bananas for this recipe?**

Yes, frozen bananas can be used; just make sure to thaw and drain any excess moisture before mashing.

**How can I tell when the banana bread is done baking?**

The bread is done when a toothpick inserted into the center comes out clean or with a few moist crumbs.

**Can I substitute the pecans with another nut?**

Yes, you can substitute pecans with walnuts or any other nuts you prefer.

**How should I store leftover banana bread?**

Store leftover banana bread in an airtight container at room temperature for a few days or in the refrigerator for a week.

**Can I add chocolate chips to the banana bread?**

Absolutely! You can add chocolate chips for a sweeter twist on the classic banana bread flavor.



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## Conclusion

This Toffee Pecan Crunch Banana Bread is a delightful twist on traditional banana bread, combining the rich flavors of toffee and the crunch of pecans. Perfect for breakfast or as a sweet treat during the day, this recipe is sure to please anyone who takes a bite. Its moist texture and scrumptious topping make it a standout dish that you'll want to bake again and again.

See also [Italian Christmas Cookies](#)

## More recipes suggestions and combination

### **Chocolate Chip Banana Bread**

For a classic twist, try adding chocolate chips to your banana bread. The sweet, melted chocolate pairs wonderfully with the banana flavor.

### **Cinnamon Swirl Banana Bread**

Swirl in some cinnamon sugar before baking for a warm, comforting flavor that adds a delightful spice to the banana bread.

### **Walnut Banana Bread**

Substitute pecans with walnuts for a different nutty flavor. Walnuts provide a lovely crunch and a slightly bitter contrast to the sweetness of the bananas.

### **Peanut Butter Banana Bread**

Incorporate creamy or crunchy peanut butter into the batter for a rich and nutty taste that complements the bananas beautifully.

### **Banana Bread French Toast**

Transform your leftover banana bread into a decadent French toast. Simply slice and dip in egg mixture before frying for a delightful breakfast option.

### **Maple Glaze Banana Bread**

Drizzle a simple maple syrup glaze over the top of your banana bread after it cools for an extra layer of sweetness and flavor.



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