**Simple Banana Nut Bread**

2 cups all purpose flour

1 ½ tsp baking soda

½ tsp. salt

½ cup granulated sugar

½ cup packed brown sugar

4 bananas, mashed

½ cup vegetable oil

2 eggs

1 tsp. vanilla extract

1 cup pecans or walnuts, chopped

Preheat oven to 350 degrees and grease two standard loaf pans and line with parchment paper.

Combine flour, baking soda, and salt and set aside.

In a medium bowl, combine granulated sugar, brown sugar, bananas, vegetable oil, eggs, and vanilla. Mix with an electric mixer for about 2 minutes, or until smooth and slightly fluffy.

Add the flour mixture to the banana mixture and mix just until combined. Gently fold in the chopped nuts.

Separate evenly between the two pans and bake for 30-35 minutes, or until set.