



Banana Bread

In 1st bowl mix

1 & 3/4 cups of flour

1 & 1/4 teaspoons of baking powder

1/2 teaspoon of salt

1/2 teaspoon of baking soda

Mix very well together

In 2nd bowl mix

2/3 cups of sugar

1/3 cup of margarine

Add 1 egg and blend well with a beater

Add 1 more egg and blend well with a beater

Add 2 tablespoons of milk

Mix with a beater until very smooth and fluffy

Baking Instructions

1. Preheat oven to 350°
2. On a plate, mash up 3 bananas with a fork
3. Slowly add parts of bowl #1 to bowl #2 beating constantly
4. Now add the mashed bananas slowly to the mixture beating constantly
5. Keep beating mixture until it is very very smooth

Bake in a loaf pan for 55 minutes.***But at 30 minutes take some foil and put it under the loaf pan dull side up, and shiny side facing the bottom of the oven. This prevents the bottom of the loaf from browning too much.

Enjoy hot or cold. Add nuts/raisins if desired.