

Banana Bread

Makes 2 loaves.

Ingredient	US	Non-US
All-purpose flour	2 cups	
Sugar	1 cup	
Baking powder	2 teaspoons	
Baking soda	½ teaspoon	
Salt	¼ teaspoon	
Mashed ripe banana (2 – 3 bananas)	1 cup	
Butter	½ cup	
Milk	3 Tablespoons	
Eggs	2	2

Cooking Instructions:

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl combine 1 cup of the flour, the sugar, baking powder, baking soda, and salt. Add mashed ripe banana, margarine or butter, and milk. Beat with an electric mixer on low speed until blended. Beat on high speed for 2 minutes. Add eggs and remaining flour; beat until blended. Stir in walnuts.
3. Pour into two greased 8x4x2-inch loaf pans. Bake in a 350-degree F oven for 50 to 60 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool 10 minutes. Remove from pans; cool thoroughly on wire racks. Wrap and store overnight, for easier slicing. Makes 2 loaves (32 servings).