

Recipe

INGREDIENTS

Banana Bread

Serves

2 Cups Flour

1 teaspoon baking Soda

1/2 teaspoon Salt

2 medium bananas sliced thin

1/2 cup butter or margarine softened

1 Cup Sugar

2 eggs

1/2 teaspoon vanilla

1/4 cup cold water

1/2 cup finely cut up ^{mashed} ~~potatoes~~ ^{potatoes}

1/2 cup chopped walnuts

Stir together flour, soda, and salt, set aside. In small bowl heat bananas until smooth. In large bowl cream butter and sugar. Beat in eggs one at a time until light and fluffy. Beat in vanilla and bananas.

Over

Add flour mixture to banana mixture. Beat just to blend well. Add water, beat to blend. Stir in dates and walnuts. Turn into greased 9x5x3 inch loaf pan. Bake in preheated 350 oven 65 to 70 minutes or until pick inserted in center comes out clean. Let cool in pan 5 minutes, then loosen and turn out onto wire rack to cool completely. Makes 1 loaf 18 slices

Banana Nut Bread

Serves

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