

BANANA BREAD

A very popular hit with everyone!

INGREDIENTS

- 2 Large mashed bananas
- 1 Cup sour cream
- ¼ Cup margarine
- 1 1/3 Cups sugar
- 3 Eggs
- 1 TSPN vanilla extract
- 2 Cups all purpose flour
- 1 TSPN baking soda
- 1 TSPN baking powder
- ¼ TSPN salt
- ½ TSPN nutmeg
- ½ TSPN cinnamon
- ½ Cup crushed walnuts

DIRECTIONS

Preheat oven to 350 degrees. Grease two 7 x 3 inch loaf pans.

1. Combine bananas, sour cream, and vanilla, then set aside.
2. Cream together margarine, and sugar until smooth. Beat in eggs one at a time. Stir in banana mixture from step one.
3. Mix flour, baking soda, baking powder, nutmeg and cinnamon. Add and stir mixture from step 2 into flour mixture. Fold in walnuts.
4. Spread batter evenly into pans. Bake for 50 minutes or until a toothpick inserted into the middle comes out clean.

You can add 1 OZ of brandy or banana liquor to step one if you like.

From the kitchen of TCF

