

Banana Bread

Karrah Judd

3/4 C Sugar

1 1/2 C Mashed Bananas (3 Large)

3/4 C Vegetable Oil (Olive Oil will NOT work)

2 Eggs

2 C Flour

1/2 C Chopped Nuts

1 Tsp Baking Soda

2 Tsp Vanilla

1/2 Tsp Baking Powder

1/2 Tsp Salt

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1. Heat oven to 325F (300F for Convection Oven)
2. Grease loaf pan with shortening
3. Mix sugar, bananas, oil and eggs in a large bowl with a wooden spoon. Stir in remaining ingredients. Pour into pan.
4. Bake until a wooden tooth pick inserted in center of the bread comes out clean, about 60 to 70 minutes. Let cool 10 minutes, then loosen sides of loaf from pan. Let cool completely before slicing. Makes 1 loaf.