



Grammy's Banana Bread

ingredients

- 2 cups fork stirred all purpose flour
- 1 tsp baking power *omit when using self-rising flour
- 1/4 tsp baking soda
- 1/2 cup (4 oz stick margarine)
- 1 cup sugar
- 2 large eggs
- 1 cup mashed banana (2 6-7 inch bananas)
- 1 tbsp water
- 1 cup coarsely chopped walnuts

method

Stir together the flour, baking powder, baking soda (no salt is called for). Cream the butter & sugar, beat in eggs (one at a time) until blended after each addition.

Add the banana & water, beat until smooth. Add flour mixture, beat gently only until smooth. Fold in walnuts. Bake in buttered pan (5x3 loaf pan) in pre-heated 350* oven until a cake tester inserted in the center comes out clean. Loaf will crack. Turn out on wire rack & cool completely.