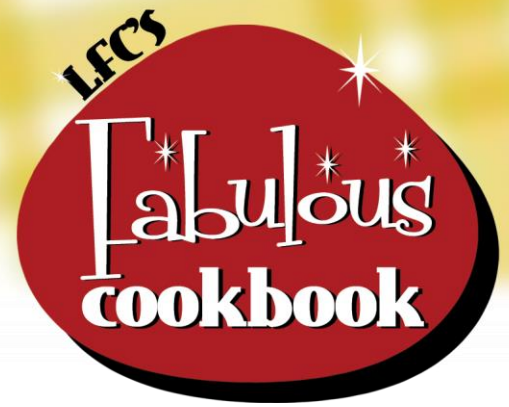


# BANANA BREAD

Case Family



## Ingredients

- ½ cup vegetable or canola oil
- 1 cup sugar
- 2 beaten eggs
- 3 mashed bananas
- 2 cups flour
- 1 tsp baking soda
- ½ tsp salt
- ½ tsp baking powder
- 3 T milk
- ½ tsp vanilla
- ½ cup chopped walnuts (if you like yours with nuts)

## Instructions

1. Preheat oven to 350 degrees.
2. Beat the oil and sugar together with a mixer. Add eggs and bananas. Mix well.
3. Add the flour, soda, salt and baking powder, along with the milk and vanilla. Beat well.
4. Mix in the nuts if you want those.
5. Pour batter into a greased loaf pan or into 15-18 greased muffin cups (depending on the size of your muffin pan).
6. Bake the loaf for 1 hour; watch so that the top doesn't burn; you may need to cover it with foil before the hour is up. Test for doneness with a knife or cake tester.
7. Bake muffins for about 25 minutes; check for doneness; might need a bit longer.