

From the kitchen of David and Jennifer Deaven

\$id: banana_bread.v 1.5 2021/07/15 01:19:50 deaven Exp \$
Place batter in pan, pan in oven, reduce over to 350F,
and cook for 50-60 minutes.
Servings: 8

Bread/Banana Bread

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A: 1/3C sugar
5T butter, melted
2 eggs
4 ripe bananas (~2C, frozen OK)
1/2t cinnamon
1t vanilla

B: 2C flour
1t baking soda
1/2t salt

C: 1C chopped walnuts

0. Preheat over to 375F.

1. If bananas are frozen, place in bowl and microwave under they can be slid out of their skins. Combine (A) and beat until smooth. If the batter seems very dry, add a bit of milk.
2. Grease an 8" iron skillet with oil, or line a baking pan with oil and parchment paper.
3. Add (B) to (A). Mix with a few strokes, add (C), mix.



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