



Banana BREAD

Adapted from *The Boston Cooking School Cookbook* by Fannie Merritt Farmer

Bake at 325° • 40 Minutes • 5" x 9" Loaf Pan

3 Ripe Bananas

$\frac{3}{4}$ Cup Sugar

2 Eggs

2 Cups Flour

1 Teaspoon Salt

1 Teaspoon Baking Soda

$\frac{1}{2}$ Teaspoon Cinnamon

$\frac{1}{2}$ Cup Chopped Walnuts

In a large mixing bowl, crush the bananas with a fork. Combine eggs and sugar. Add salt, flour, baking soda, cinnamon and nuts, mix until combined. Grease a 5" x 9" loaf pan with butter or cooking spray. Pour the batter into the loaf pan, bake at 325° for 40 minutes, or until light golden brown and a toothpick inserted comes out clean. Cool for 10 minutes. Turn the loaf out of the pan and cool on a cooling rack. Bread can be served warm or room temperature, plain or with a slather of butter.

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