

GLORIA'S BANANA BREAD

INGREDIENTS

Ripe bananas freeze easily. Mash, adding 1 tablespoon lemon juice for each cup of bananas to prevent darkening. For this recipe, freeze in 1.5- cup quantities.

1 1/4 cups sugar

1/2 cup margarine or butter, softened

2 eggs

1 1/2 cups mashed ripe bananas (3 to 4 medium)

1/2 cup buttermilk

1 teaspoon vanilla

2 1/2 cups all-purpose flour*

1 teaspoon baking soda

1 teaspoon salt

1 cup chopped nuts, if desired.

*If using self-rising, omit
baking soda and salt



STEPS

Place oven rack in lowest positive. Heat oven to 350 degrees.

- Grease bottoms only of 2 loaf pans, 8 1/2 x 4 1/2 x 2 1/2 inches, or 1 loaf pan, 9x5x3 inches.
- Mix sugar and margarine in large bowl.
- Stir in eggs until well blended.
- Add bananas, buttermilk and vanilla. Beat until smooth.
- Stir in remaining ingredients except nuts just until moistened.
- Stir in nuts.
- Pour into pans. Bake 8-inch loaves about 1 hour, 9-inch loaf about 1 1/4 hours or until wooden pick inserted in center comes out clean. Cool 5 minutes. Loosen sides of loaves from pans; remove from pans. Cool completely before slicing.
- Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days. 2 loaves (24 slices each); 85 calories per slice.