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by ewfood

Banana Bread



Ingredients

1 cup all-purpose flour
? cup instant nonfat dry milk powder
1 teaspoon baking powder
¼ teaspoon cinnamon
1 egg
1 cup mashed ripe bananas (about 2 medium)
½ cup sugar
¼ cup oil
½ cup chopped walnuts (optional)

Preparation

1. In a medium bowl, stir together flour, dry milk, baking powder, and cinnamon
2. In a large bowl, beat eggs, bananas, sugar, and oil
3. Add flour mixture to egg and banana mixture. Stir until just blended. Stir in nuts, if desired
4. Pour into greased, or sprayed, 9x5x3 inch loaf pan
5. Bake 60–70 minutes until a wooden toothpick inserted near center comes out clean
6. Cool in pan for 10 minutes
7. then remove to wire rack to cool completely
8. Slice loaf down the center and cut into 1" pieces
9. Enjoy!

Cooks Note

Preheat oven to 350°F