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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