

Banana Nut Bread

City Cuisine

Makes 1 large loaf or 3 small loafs

8 tablespoons (1 stick) butter softened

1 cup granulated sugar

2 large eggs

3 ripe bananas (HdeH they can be in fact black! –set in freezer for future usage. Overly ripe bananas make the best bread)

1-tablespoon milk

1 cup walnuts, coarsely chopped

(HdeH ¼ cup small chocolate morsels are a nice addition)

2 cups all-purpose flour

1-teaspoon salt

1-teaspoon baking soda

1-tablespoon baking powder

1. Preheat oven to 325F. Butter a 9x5x3 inch loaf pan or three smaller pans.
2. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.
3. In a small bowl, mash bananas with a fork. Mix in milk and nuts. (HdeH add `chocolate morsels if desired)
4. In another bowl, mix together flour, salt, baking soda, and baking powder.
5. Add banana mixture to creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears.
6. Pour batter into pan and bake 1 hour to 1 hour 10 minutes, until a toothpick inserted in center comes out clean. Set aside to cool on rack in pan about 15 minutes. Remove from pan, invert, and cool completely on rack.