# BANANA BREAD

## Makes 1 Loaf

2¼ Cups Flour                    2/3 Cup Sugar
1 Tsp Baking Powder              2 Eggs
½ Tsp Baking Soda                2/3 Cup Ripe Mashed Banana
½ Tsp Salt                       ¼ Cup Water
1/3 Cup Softened Butter

1. Combine flour, baking powder, baking soda, and salt.
2. In a separate bowl, cream butter and sugar.  Beat eggs into the creamed mixture, then add banana and water.
3. Combine wet and dry mixtures and stir well.
4. Spoon into a greased loaf pan.  Bake at 350F for I hour or until toothpick inserted in center comes out clean.
5. Cool in pan for 15 minutes then transfer to cooling rack.