

# Banana Bread



## Ingredients

1 x 1 lb loaf tin

1 ½ Cups Flour

1 ½ tsp Baking Powder

¼ tsp Baking Soda

¼ tsp Cinnamon

1 Egg

3 Medium Bananas

¾ Cup Sugar

¼ Cup Vegetable Oil

2 x 1 lb loaf tins

3 Cups Flour

3 tsp Baking Powder

½ tsp Baking Soda

½ tsp Cinnamon

2 Eggs

6 Medium Bananas

1 ½ Cups Sugar

½ Cup Vegetable Oil

## Directions

Preheat oven to 350°F. Lightly grease the loaf tin(s). In a large bowl mix together the flour, baking powder, baking soda, cinnamon and the salt. Set aside. In another large bowl (or mixer) mix together the sugar, oil, banana and egg until well blended. Combine banana mixture with dry ingredients and mix until moistened. Pour into loaf tin(s) and bake for 50-55 minutes, or until a tooth pick or knife blade inserted come out clean. Cool on wire rack in the tin for 10 minutes, then remove from the tin and cool on a rack completely. Wrap and store overnight before slicing.

## Notes

Options - Mix in ½ cup per loaf of chopped walnuts or pecans.

