

## Banana Bread



Banana Bread (with walnuts)  
1 1/2 c flour  
1 c sugar  
2 bananas, mashed (about 1 cup)  
1/2 c vegetable oil  
2 eggs  
1 tsp vanilla  
1 tsp salt  
1 tsp baking soda  
1/2 tsp baking powder  
pinch of allspice  
1/2 c chopped walnuts (optional!)

Preheat the oven to 350 F. Butter a 4 x 8 loaf pan.

Combine flour, salt, baking soda and baking powder, set aside.

In a large bowl, mix together sugar, oil, mashed bananas, eggs and vanilla. Add flour mix and stir until just combined. If you're including walnut pieces, fold them in now.

Pour batter into loaf pan and bake for one hour.

What worked for me last time was to bake it for 45 minutes on 350 and then drop the temperature to 300 for the last 15 minutes. It smelled burned, but I was unable to

find any burned bits.