

Banana Bread

Ingredients:

1/2 cup sugar

1 egg

2 ripe bananas

1/2 cup milk or milk substitute

1 tsp vanilla flavor

2 tbsp butter or margarine melted

1 tbsp canola oil

Directions: Preheat oven to 200 degrees. Add sugar and egg and mix on high for 2 minutes. Add bananas and blend. Add 1 1/2 cup of flour mix slowly, alternating with milk. Add canola oil and butter, mix thoroughly. Add vanilla flavor. Pour mix into pre-greased loaf pan. Bake at 250 degrees for 50 minutes. Leaving pan in, increase oven temperature to 350 degrees and cook for an additional 8-10 minutes or until thoroughly cooked. Serve after cooling. Final product may be stored in freezer safe bag for up to 3 months.