

The Best Banana Bread:

INGREDIENTS

1/2 cup margarine, softened

1 cup white sugar

2 eggs

1 1/2 cups mashed banana

2 cups all-purpose flour

1 teaspoon baking soda



Directions

• Prep 15 m

• Cook 1 h

• Ready In 1 h 15 m

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch pan.
2. Cream margarine and sugar until smooth. Beat in eggs, then bananas. Add flour and soda, stirring just until combined.
3. Pour into prepared pan and bake at 350 degrees F (175 degrees C) for about 1 hour (or till toothpick comes out clean). Remove from pan and let cool, store in refrigerator or freeze.