

BANANA NUT BREAD
FROM GRANDDAUGHTER MARTHA ZEHNDER KELLER
SPRUCED UP BY GRANDMA DOROTHY

Ingredients:

- ½ cup butter/margarine (room temperature)
- ¾ cup brown sugar
- ⅓ cup sugar
- 1 egg
- ½ tsp. vanilla
- ¾ cup mashed banana
- 1 cup flour
- 1 tsp. baking powder
- ½ tsp. cinnamon
- ½ cup chopped hickory nuts (optional)

Preheat oven to 350 degrees

- Cream the butter/margarine.
- Add the brown sugar, sugar, egg, vanilla and mashed banana and beat until blended.
- Combine the flour, baking powder and cinnamon and add to the banana mixture. Mix until just moisten.
- Pour into an 8 x 4 sprayed pan.
- Sprinkle with the hickory nuts (optional)
- Bake for 55 minutes.

Note from Dorothy – For a fast and easy breakfast, try this special banana bread. For a special treat, sprinkle it with hickory nuts.