



Holiday Banana Bread



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Ingredients:

- * ½ c butter or margarine,
softened
- * 1 c white sugar
- * 2 eggs (large or extra large)
- * 1 tsp baking soda dissolved in
3 Tbsp warm water
- * 2 c all-purpose flour, divided
- * ¼ tsp salt
- * 1 ¼ c mashed ripe banana
(about 3 bananas)
- * 1 tsp vanilla
- * Up to 2 cups of stir-ins, like:
 - * ½ c chopped pecans
 - * ½ c dried cherries
 - * ½ c dark chocolate chips

Directions:

Grease one 9x5 loaf pan or 4 small loaf pans well. Preheat oven to 350°F.

Cream butter and sugar. Add the eggs one at a time, beat after each addition. Add baking soda dissolved in water, beat well. Add one cup of the flour with the salt blended in, mix in well. Beat in ripe bananas. Add remaining cup of flour and the vanilla, mix well. Add stir-ins now and mix well again.

Spoon batter into prepared pans and bake at 350°F, 45-55 minutes for the mini loaf pans, 70-80 minutes for the large pan. The banana bread tests done when a wooden toothpick inserted comes out clean.

Remove from pans and cool on rack. Wrap tightly in plastic wrap while slightly warm. Enjoy!