

Banana Bread

2 loaves

2 hours

Ingredients

3 ½ cups all purpose flour

4 tsp DA baking powder

½ tsp baking soda

½ tsp salt

⅔ cup butter

1 ⅓ cup sugar

4 eggs

2 cups mashed bananas

Directions

Grease 2 8x4x2 inch loaf pans. Preheat oven to 350°F. Sift flour, measure and resift 3 times with baking powder, soda and salt.

In a large bowl, cream butter and sugar until smooth and fluffy. Add eggs one at a time and beat well after each addition. Stir in freshly mashed bananas alternating with flour mixture in four portions. Beat until smooth after each addition of flour. Pour into prepared baking pans, and bake for 50 minutes. Remove loaves to a cake rack to cool before slicing.