

Banana Bread

3/4 cup sugar
6 tablespoons margarine or butter (3/4 stick), softened 2 large eggs
1 cup mashed bananas (about 2 ripe large bananas)
2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup walnuts, chopped
1/4 cup water

1. Preheat oven to 350°F. Grease and flour 9" by 5" loaf pan.
2. In large bowl, with mixer at low speed, beat sugar, margarine or butter, and eggs just until blended. Increase speed to high; beat until light and fluffy, about 5 minutes. Reduce speed to low; add mashed bananas and water; beat until well mixed. Add flour, baking soda, and salt; beat just until blended, constantly scraping bowl with rubber spatula. Fold in nuts. Spoon batter into loaf pan.
3. Bake 50 to 55 minutes until toothpick inserted in center of bread comes out clean. Cool bread in pan on wire rack 10 minutes; remove from pan and cool completely on rack. Makes 12 servings.