

BROWN SUGAR AND OATMEAL BANANA NUT BREAD

I n g r e d i e n t s

- * 1/2 cup butter, softened
- * 1 cup brown sugar
- * 1/2 cup oatmeal
- * 3 small eggs
- * 1 tablespoon vanilla extract
- * 4 very ripe bananas, mashed
- * 2 cups all-purpose flour
- * 3 teaspoons baking powder
- * 1/2 teaspoon salt
- * 1/2 cup chopped walnuts



D i r e c t i o n s

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in vanilla and banana. In a separate bowl, sift together flour, baking powder, and salt. Add oatmeal.
3. Blend the banana mixture into the flour and oatmeal mixture; stir to combine. Fold in walnuts. Pour batter into prepared pan.
4. Bake in preheated oven for 1 hour, until a toothpick inserted into center of loaf comes out clean.

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