

MOLASSES BANANA BREAD

I n g r e d i e n t s

- * 1/2 cup butter, softened
- * 1 egg
- * 1 cup molasses
- * 2 cups mashed banana
- * 1 cup whole wheat flour
- * 3/4 cup all-purpose flour
- * 1/2 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1/2 teaspoon ground nutmeg



D i r e c t i o n s

1. Preheat oven to 350 degrees F / 175 degrees C. Lightly grease a 9 x 5 inch loaf pan.
2. In a large bowl, cream the butter. Beat in egg, molasses and banana. Mix in whole wheat flour, all-purpose flour, baking soda, salt, and nutmeg; stir until well blended. Pour batter into prepared pan.
3. Bake in preheated oven for 55 to 65 minutes, or until a toothpick inserted into center of the loaf comes out clean.

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