

PEANUT BUTTER BANANA BREAD

I n g r e d i e n t s

- * 1/2 cup butter, softened
- * 1 cup sugar
- * 2 eggs
- * 1 cup mashed ripe banana
- * 3/4 cup chunky peanut butter
- * 2 cups all-purpose flour
- * 1 teaspoon salt
- * 1 teaspoon baking soda



D i r e c t i o n s

- 1.** In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add bananas and peanut butter; mix well. Combine the flour, salt and baking soda; add to creamed mixture.
- 2.** Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 70-75 minutes or until toothpick inserted near the center comes out clean.
- 3.** Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For More Recipes Visit: Banana-Bread.biz