

RASPBERRY BANANA BREAD

I n g r e d i e n t s

- * 1 3/4 cups all-purpose flour
- * 1 1/2 cups sugar
- * 1 teaspoon baking soda
- * 1 teaspoon salt
- * 2 eggs
- * 1 cup mashed ripe bananas
- * 1/2 cup vegetable oil
- * 1/3 cup water
- * 1 cup fresh or frozen unsweetened raspberries
- * 1/2 cup chopped walnuts



D i r e c t i o n s

1. In a large bowl, combine the flour, sugar, baking soda and salt.
2. In another bowl, combine the eggs, bananas, oil and water.
3. Stir everything into the dry ingredients just until moistened.
4. Fold the raspberries and walnuts into the batter. If using frozen raspberries, do not thaw them before adding to the batter.
5. Pour batter into two greased 8x4x2 inch loaf pans and bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

For More Recipes Visit: Banana-Bread.biz