

SPICED FIG & WALNUT BANANA BREAD

I n g r e d i e n t s

- * 2 cups all purpose flour
- * 1/2 cup margarine
- * 1 cup white sugar
- * 1/2 teaspoon baking soda
- * 1 teaspoon baking powder
- * 4 tablespoons milk
- * 1/2 teaspoon salt
- * 1 egg
- * 1 teaspoon ground cinnamon
- * 1 teaspoon ground ginger
- * 1/2 teaspoon ground allspice
- * 1/4 teaspoon ground nutmeg
- * 1 cup mashed bananas
- * 1/2 cup chopped walnuts
- * 8 dried chopped figs



D i r e c t i o n s

1. Preheat the oven to 350F/175F. Grease a 9x5 inch loaf pan.
2. In a medium mixing bowl, sift together the flour, baking soda, baking powder, cinnamon, ginger, allspice, nutmeg and salt.
3. In a large mixing bowl, cream together the sugar and margarine. Beat the egg slightly and add into the mixture along with the mashed banana.
4. Slowly add the dry ingredients into the wet mixture, mixing well. Stir in the milk and then add the walnuts and chopped figs.
5. Spoon the batter into the prepared loaf pan. Bake at 350F/175F for 1 hour or until a toothpick inserted into the middle comes out clean.

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