

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Banana Bread

1/2 cup butter (one stick)
1 cup sugar (actually tastes fine with 1/2 cup)
2 eggs
3 bananas -- very ripe, mashed
2 cups flour
1 teaspoon baking soda

Pre-heat oven to 350

Cream the sugar & butter together (if you microwave the butter on half-power for 20-30 seconds to a minute to soften it, it helps and the recipe still comes out fine!)

Mash the bananas w/a potato masher or 2 forks till all chunks are gone

Beat the eggs lightly in a separate bowl

Mix eggs & bananas into the butter/sugar mix

Add flour and baking soda

Put in greased 9" x 5" x 3" loaf pan (or makes a dozen cupcakes - use paper liners)

Bake loaf for about 1 hour, or until toothpick comes out clean and edges are starting to brown (cupcakes take about 1/2 the time)

