



Banana Bread



1/2 cup butter or margarine, melted

2 eggs

1 cup sugar

1 t soda dissolved in 1 T warm water

2 cups flour

4 bananas, mashed

1/2 cup chopped nuts (optional)

Melt butter or margarine in large mixing bowl. With wire whisk, beat in eggs. Mix in sugar and soda dissolved in water. Stir in flour. Add mashed bananas (I like to use a paper plate and a fork to mash the bananas, because, well, really, that means less dishes for me. And who can argue with that?). Stir in nuts, if you're into that kind of thing. Pour batter into greased bread pans (2 regular-sized pans or 4 miniature pans). Bake at 350 for 31 (miniature loaves) or 40 minutes (regular-sized loaves), or until toothpick inserted into center of bread comes out clean. Cool in pans for 5 minutes. Remove from pans and cool completely before bagging.