



## **BANANA BREAD**

A great way to use up those nearly over-ripe bananas! Makes one loaf.

1  $\frac{3}{4}$  cups sifted flour

2  $\frac{1}{4}$  teaspoons baking powder

$\frac{1}{4}$  teaspoon salt

$\frac{1}{3}$  cup butter or margarine

$\frac{2}{3}$  cup sugar

2 beaten eggs

3 or 4 ripe bananas

Mix all of the dry ingredients together in a large bowl. In another bowl, let the children help blend the butter and sugar until creamy. Students can also crack and beat the eggs and mash the ripe banana with a fork. Add the beaten eggs and mashed bananas to the dry mixture. Stir until blended. Spoon the batter into a greased and floured loaf pan. Bake in an oven at  $350^{\circ}$  for about 45 minutes. Test with a toothpick when you think it is done. Cool before slicing each student a piece for snack time!