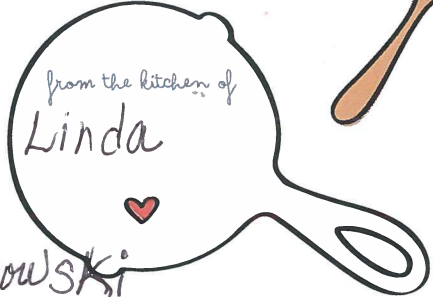


**recipe: My Favorite**  
 Banana Bread, from:  
 Recipes for Cooking up A Delicious Life by  
 Desirée Witchowski  
 serves 15 slices prep time



**ingredients**

**instructions**

- 2 cups sifted flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 3 large ripe bananas or 1 cup mashed
- \*1/2 cup chopped nuts\*
- \*1 pkg. semisweet chocolate mini morsels\*

- Sift dry ingredients into a bowl.
- Beat butter, sugar and eggs in a bowl until smooth.
- Mash banana to make 1 cup.
- Add flour mixture and mix until well blended.
- Turn into greased 9 by 5 by 3 inch pan that has been sprayed with vegetable spray. Push batter into corners of pan, leaving center slightly hollow.

**notes**

{ optional }  
 Let batter sit for 20 minutes before baking for a nice round top. Bake in 350° oven for 55 minutes or until centers springs back when lightly touched with fingertip. Cool for 10 minutes on wire rack turn out and cool completely. Enjoy!

