



Category (Breads)

Lower Fat Banana Bread

Submitted by (Bonita Mahallati)

<p><u>Recipe</u></p> <p>2/3 cup white sugar 1/4 cup margarine, softened 2 eggs 1 cup mashed bananas 1/4 cup water 1 2/3 cup all-purpose flour 1 tsp. baking soda 1/2 tsp. salt 1/4 tsp. baking powder</p> <p>Preheat oven to 350 degrees. Spray one 9x5x3 inch loaf pan with a non-stick cooking spray. In a medium bowl, beat the sugar and margarine until smooth and creamy. Beat in the eggs, water and bananas with the sugar mixture until well blended. Mix in the flour, soda, salt, and baking powder just until the mixture is moistened. Bake at 350 degrees for about 60 minutes.</p> <p>Bread is done when the top is firm to the touch and golden brown color. Allow to cool on its' side for about 10 minutes, then remove and cool on a rack. You can also add mini chocolate chips or small fruit pieces to the mix just before baking.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>