

BANANA NUT DATE BREAD

BUTTER/FLOUR IN AN (8" BY 5") - LOAF PAN

1 ½- CUPS ALL-PURPOSE FLOUR

1- TS BAKING SODA

1- TS. SALT

1 ½- CUPS MASHED BANANAS (APPRX. 3MED.)

1- EGG

1- CUP SUGAR

½- CUP CHOPPED DATES

½- CUP CHOPPED WALNUTS

STEP 1

SIFT 1 ½- CUPS FLOUR, 1- TSP SODA, 1- TSP SALT. SET ASIDE.

STEP 2

IN A BOWL, COMBINE, 1 ½- BANANAS, 1- EGG AND 1- CUP SUGAR
BLEND WELL.

STEP 3

STIR DRY INGREDIENTS, (FLOUR&BAKING SODA)

STEP 4

FOLD DATES & NUTS.

PLACE IN PAN *** BAKE 60 MIN. OR UNTIL WOODEN PICK INSERTED
NEAR CENTER COMES OUT DRY

COOL 5- MIN *** THEN TURN LOAF OUT ON A WIRE RACK, *** COOL
COMPLETELY AND SPRINKLE CONFECTIONARY SUGAR ON TOP!