



BANANA BREAD

- 3 Ripe Bananas
- 1 Cup Uncooked Rolled Oats
- 1/2 Cup Milk
- 1 Cup Packed Brown Sugar
- 1/2 Cup Butter
- 2 Eggs
- 2 Cups Flour
- 1 Tablespoon Baking Powder
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon

DIRECTIONS

1. Heat oven to 350 degrees.
2. Mash bananas in a medium bowl with a pastry blender.
3. Stir in oats and milk. Set aside.
4. Cream the sugar, butter and eggs until smooth.
5. Beat the banana mixture and the remaining ingredients into the creamed mixture.
6. Pour into a greased and floured loaf pan.
7. Bake for 1 hour.
8. Cool in pan 10 minutes.