

BANANA BREAD - GRANDMA PEGGY

Ingredients:

3/4c butter - softened
1/2c sugar
3-4 blackened bananas -
mashed
2 eggs - room temp
1 tsp vanilla
2c flour - sifted
1 tsp baking soda
1/2 tsp salt
1/2c buttermilk or sour
milk - 1c milk & 2 TBSP
vinegar
Optional:
chocolate chips
walnuts

Directions:

Preheat oven to 350°
Cream butter and sugar. Add bananas,
eggs and vanilla. Don't over mix.
Seperate bowl mix flour, baking soda and
salt.
Alternate slowly flour mixture and
buttermilk to banana mixture until well
combined.
Fold in chocolate chips or walnuts.
Pour into greased bread pan and bake for
1-1.5 hours.
If dividing batter into 2 pans, bake for 1
hour.