

Quick Breads

BANANA BREAD

A Gift from the Tropics

(8 x 4 x 3 INCHES)

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|------------------------------|--------------------------|
| 1/3 cup Fluffo | 1 teaspoon double-acting |
| 3/4 cup sugar | baking powder |
| 2 bananas, sliced | 1/2 teaspoon soda |
| 1 egg | 1 teaspoon salt |
| 2 cups sifted enriched flour | 3/4 cup buttermilk |
| 1 teaspoon vanilla | |

Cream together Fluffo, sugar and bananas. Add egg and beat until well blended. Combine dry ingredients and gently stir them into Fluffo mixture alternately with liquid ingredients. Turn mixture into loaf pan rubbed with Fluffo and bake at 350° F. for about 1 hour.

Banana Nut Loaf—A Wonderful Combination of Flavors

Add 1/2 cup chopped nuts before pouring into loaf pan. (Photograph page 9.)

Prune or Apricot Loaf—Bite Delight

Use 3/4 cup dried prunes or apricots, cooked, drained and mashed, in place of bananas, and use 3/4 cup prune or apricot juice in place of buttermilk. Add grated rind of 1 lemon. (Photograph page 9.)

* DATE NUT LOAF

A Moist Loaf with a Superior, Rich Flavor

(8 x 4 x 3 INCHES)

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|------------------------------|------------------------------|
| 2 cups pitted, chopped dates | 3/4 cup brown sugar |
| 1 cup chopped walnuts | 1 teaspoon vanilla |
| 1/3 cup Fluffo | 1 egg |
| 1 cup boiling water | 2 cups sifted enriched flour |
| 5 tablespoons cold water | 1 teaspoon double-acting |
| 1 teaspoon soda | baking powder |
| 1 teaspoon salt | |

Put dates, walnuts and Fluffo in a mixing bowl and pour boiling water over them. Beat until Fluffo breaks into small lumps. Add cold water, stir in soda, brown sugar, vanilla and egg and flour mixed with baking powder and salt. Beat until well blended. Pour batter into loaf pan rubbed with Fluffo. Bake at 350° F. for about 1 hour. (Photograph page 9.)

* **IF** FRUIT-FLAVORED quick breads keep moist and flavorful for many days. Wrapped in foil and stored in the refrigerator, they stay fresh for several weeks. For a special treat, try slices hot from the toaster.