**Rice-Cooker Banana Bread**

http://www.wideislandview.com/2009/07/recipe-no-fuss-rice-cooker-banana-bread/

**INGREDIENTS:**

* 1 1/2 cups white flour
* 3/4 cups white sugar
* 2 tsp. baking powder
* 1/2 tsp. baking soda
* 1/2 tsp. salt
* 1 cup mashed ripe bananas (2 to 3 medium to large bananas)
* 1/3 cups softened butter
* 1/4 cups milk
* 1 egg
* Cooking oil

Optional: To make it sweeter, add 1/2 tsp. of vanilla extract along with the wet ingredients.

**DIRECTIONS:**

* In a large mixing bowl, combine the flour, sugar, baking powder, baking soda and salt. Whisk until the ingredients are well mixed.
* Next, add the bananas, butter, milk, and egg. These should be mixed until the batter has a uniform and thick, creamy consistency.
* At this point, you can stir in any other ingredient you may want, like chopped nuts or dried fruit. Feel free to try out your own variations on the recipe!
* Before pouring the batter into the rice cooker’s pot, coat the inside of the pot lightly with cooking oil. Use paper towels to spread it properly. This is important! Otherwise, the banana bread will stick to the inside.
* Now pour the batter into the pot and start the cooker. Use the white rice setting. The bread probably will not be done after one cycle, so let it run two or three times.
* That’s it! Enjoy!