

West Michigan Family



Dad's Favorite Banana Bread

Ingredients

2 t. soda
1/2 t. baking powder
1/2 c wheat germ or oatmeal
1 t. salt
3 c. flour
1 c. brown sugar
1 c. white sugar

1 c. oil
3 eggs
2 c. mashed bananas (this is 4 bananas)
1 T. vanilla

Instructions

Turn on the oven to 350. Grease two loaf pans.

Put all the dry ingredients in a large bowl. Whisk like crazy until thoroughly mixed.

Mash the bananas with a potato masher, add oil, eggs and vanilla, and combine thoroughly.

Divide evenly into two loaf pans. Bake at 350 for 40-60 minutes, until a toothpick inserted into center of loaf comes out with only crumbs on it, no uncooked batter.

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