

## Mrs. Filbert's Banana ~~Nut~~ Bread

- ✓ 2 cups all-purpose flour
- ✓ 1 tsp. baking soda
- ✓  $\frac{1}{2}$  tsp. salt
- ✓  $\frac{1}{2}$  cup (1 stick) Mrs. Filbert's Butter
- ✓ Vegetable Oil Spread
- ✓  $1\frac{1}{4}$  cups sugar
- ✓ 2 eggs
- ✓ 1 tsp. vanilla extract
- ✓  $\frac{1}{2}$  cup milk

2 medium ripe bananas,  
mashed (about  $1\frac{1}{2}$  cups)

$\frac{1}{2}$  cup chopped walnuts, toasted

Prefheat oven to 325°F, Grease 9x5x3-inch loaf pan; set aside.

In medium bowl, combine flour, baking soda and salt; set aside.

In large bowl, with electric mixer, beat Mrs. Filbert's Spread and sugar until light and fluffy. Beat in eggs and vanilla until blended, scraping sides occasionally. Alternately add flour mixture with milk just until blended, beginning and ending with flour mixture. Stir in bananas and walnuts. Evenly spoon batter into prepared pan. Bake 1 hour 20 minutes or until toothpick inserted in center comes out clean. On wire rack, cool 10 minutes; remove from pan and cool completely. Makes 1 loaf.