

Bellevett's Banana Bread

Ingredients:

3 Cups flour
1 cup crushed walnuts
1 tsp. baking soda
1/2 cup whole milk
3/4 tsp. salt
1 tablespoon vinegar
3 mashed ripe bananas
2 cups of sugar
1 1/4 c. peanut oil
3 eggs

mix together the oil, sugar, and eggs. while blending, sift in flour, baking soda, and salt. Add the vinegar to the milk and let sit for 2 minutes.

mix in the bananas and the vinegar milk. stir in the crushed walnuts.

Banana Bread Cont.

pour batter into 2 parchment lined bread pans, and cook in a preheated 350 degree oven for 1 hour.

ENJOY!