Banana Bread

* Recipe:

1. 3 ½ Cups of All Purpose Flour
2. 2 ½ Cups Granulated Sugar
3. 1 Tspn Salt
4. ½ Tspn of Cinnamon (optional)
5. 2 Tspn Baking Powder
6. 4 Eggs / Fresh or Powdered (if using powdered eggs add 10 TBSP of water)
7. 1 Cup of Oil / any light oil will do
8. ½ Cup Whole Milk
9. 2 Tspn Vanilla Extract
10. 1 TBSP of Butter to butter the bread pans
11. ¼ Cup of Raisins that were presoaked in Spiced Rum
12. 2 Cups of Mashed Ripe Bananas
13. OPTIONAL to add some nuts to this recipe

Instructions:

1. In a Bowl place the dry ingredients and whisk together.
2. In a Separate Bowl mix together the wet ingredients to include the bananas.
3. Mix the wet and dry ingredients together.
4. While you are mixing the ingredients, preheat oven to 325F.
5. Butter two bread pans and line the bottoms with parchment paper.
6. Fill each bread pan with equal amounts of the cake batter.
7. Place in oven for 80-90 minutes depending on your altitude and oven type.
8. Check with a knife or a tooth pick after 80 minutes and remove from oven after the knife comes out clean.
9. Once done, let rest on a cooling rack for 30 Minutes.
10. Cut into slices and enjoy…



Video URL: <https://www.youtube.com/watch?v=zuB-fqlISYY>