



MORNING SPECIALS BONUS

HONEY BANANA BREAD

SET OUT 2 bananas, medium-sized
3 Tablespoons honey
2 Tablespoons butter. Very soft or melted and cooled
 $\frac{1}{2}$ cup sugar
2 unbeaten eggs

$\frac{1}{4}$ teaspoon salt

2 cups flour, sifted

1 teaspoon baking powder

1 teaspoon baking soda

Preheat oven to 350 degrees Fahrenheit.

Grease 8" x 4" loaf pan.

Mash the bananas; there should be about 1 cup.

Add the honey, butter, sugar, eggs and salt.

Mix them by hand. Or mix with an electric mixer until well blended for 3 minutes or longer.

Mix the flour, baking powder and baking soda for your "dry" mix in a separate bowl.

Resift the flour the baking powder and soda together.

Fold gentle into the "wet" mixture.

Pour into the loaf pan.

Bake 45 minutes in the preheated oven. A knife blade or toothpick will come out clean when stuck in the middle of the loaf.

Let the loaf stand for a minute in the pan. Turn it out onto a rack to cool.

Serve hot, or toasted, with butter and honey.

