

Banana Bread

3/4 cup sugar
1/3 cup vegetable oil
2 eggs
1 cup mashed ripe banana (~2 large bananas)
3/4 teaspoon grated lemon rind
1&1/2 cups all purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped nuts and/or chocolate chips

Heat oven to 325F.

In large mixer bowl, beat together sugar, oil and eggs. Stir in bananas and lemon rind. Sift together flour, baking soda and salt. Then add to banana mixture and stir until combined.

Fold in nuts and/or chocolate chips.

Pour into well-greased 9x5x3 inch loaf pan.

Bake for 50-60 minutes or until done (toothpick test).

Remove from pan and cool on wire rack.

Makes one loaf.

Enjoy!