

# BANANA BREAD

## INGREDIENTS

4 tbsp. butter  
½ cup of sugar  
½ cup firmly packed light brown sugar  
2 eggs  
1 tsp. vanilla  
1½ cups very rip bananas (mashed)  
1¾ cups flour  
1 tsp. baking soda  
½ tsp. salt  
¼ tsp. baking powder  
½ cup heavy cream  
½ cup chopped walnuts (optional)

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Grease a 9"x5"x3" loaf pan with butter.
3. Beat butter and sugars together until fluffy.
4. Add eggs and vanilla and beat until well blended.
5. Add mashed banana and beat for an additional minute.
6. Combine dry ingredients and mix well.
7. Slowly add dry mixture to butter mixture alternating with cream.
8. Add walnuts (optional) and mix well.
9. Pour batter evenly into prepared loaf pan.
10. Bake at 350 degrees until brown and toothpick inserted near center comes out clean, about 1 hour and 15 minutes.
11. Cool bread in pan on wire rack or countertop for 10 minutes.
12. Remove bread from pan and cool completely on wire rack or countertop.

*This recipe was selected from our Weir's Country Store 50th Anniversary Cookbook.*