

Banana Bread

Were you always wondering what to do with those over ripe bananas? Well, we on the island waste nothing. Auntie Rie always told us, "God gave you enough genius and creativeness to figure out how not to waste a ting."

Ingredients:

$\frac{1}{2}$ cup butter or margarine
1 cup sugar
2 eggs, well beaten
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
2 cups flour
3 large ripe bananas, mashed
 $\frac{1}{2}$ cup nuts, chopped (opt.)
 $\frac{1}{2}$ cup seedless raisins (opt.)

Preparation:

Cream butter and sugar; add eggs. Combine remaining dry ingredients and add to mixture alternating with mashed bananas, raisins and nuts. Pour into a well greased loaf pan; bake at 325 degrees for 1 hour.

Serving Suggestion:

Serve as a dessert after dinner, for breakfast or pack in the kid lunch box for a snack. This is an anytime item.