

Mom's Banana Nut Bread

2 ½ cups flour
1 ½ tsp baking soda
½ tsp salt
¾ cup softened margarine
1 ½ cup brown sugar, packed
2 large eggs
3 cups ripe bananas, about 7 medium
1 tsp vanilla
1 cup chopped walnuts

Heat oven to 325 degrees. Grease and flour two 9x5 loaf pans. Combine flour, soda and salt. Set it aside. In large bowl, cream margarine and sugar with an electric mixer. Add eggs, bananas and vanilla. Beat at medium speed until thick. Add flour mixture and walnuts. Blend at low speed just until mixed. Do not overmix. Pour batter into the prepared loaf pans. Bake 60-70 minutes, testing with a toothpick for doneness. Cool 10 minutes in pan before removing.