

Strawberry-Banana Bread

Recipe from The Family Kitchen on blogs.babble.com

Ingredients

1/2 cup melted butter
3 very ripe bananas
1 cup sliced fresh strawberries
1 cup sugar
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 1/2 cups flour
1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees.
2. Grease a loaf pan with nonstick spray or butter.
3. Mash up the bananas in a large mixing bowl.
4. Add the butter and sugar. Mix well.
5. Add the eggs and vanilla. Mix again.
6. Sift together baking soda, baking powder, flour and salt. Add to other ingredients and mix until just combined.
7. Fold in sliced strawberries.
8. Pour batter into loaf pan and bake at 350 degrees until golden brown and bread passes toothpick test, about 60 minutes.

Date: _____