

CRÈME de BANANNA BREAD

Karen Kendall

This recipe makes 2 – 3 large loafs or 1 large and 3 small loafs.

INGREDIENTS

1 cup margarine
2 cups sugar
4 whole eggs
5 very ripe medium bananas
4 cups flour
2 tsp. Baking soda
1 tsp. Cinnamon
2 cups buttermilk
4 to 6 tbs. Crème de banana liqueur

PREPERATION

Set oven to 325 F
Mash bananas and set aside
Sift flour, baking soda and cinnamon
Cream margarine and sugar until fluffy
Beat in eggs one at a time
Alternately add flour and buttermilk
Stir in bananas
Spoon batter into loaf pans sprayed with Pam
Bake at 325 for 1 1 / 4 to 1 1 / 2 hours, until toothpick comes out clean

Sprinkle top with 2 Tbs. Of liqueur on large loafs or 1 Tbs. On small loafs.
Cool loafs completely: cover and wrap in foil, let it sit in the refrigerator for 24 hours.