

Banana Bread



1 package Yumee Yumee Muffins & Coffee Cakes mix
1/4 cup granulated sugar
2 eggs
1/3 cup canola oil
2 tablespoons water
1 cup mashed ripe banana

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and sugar. Mix well. In a separate bowl, combine eggs, oil, and water. Mix well. Add banana and mix well. Pour wet ingredients into dry mixture. Mix well. Pour into 2 greased 7 x 3 1/2 inch loaf pans.

Bake at 350 degrees for 40 minutes, or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes. Remove bread from pan and cool on a wire rack.

Makes 2 seven inch loaves

Cook's Note: 1 large or 2 medium bananas equals 1 cup of mashed banana. 1/4 cup chopped nuts may be added to this recipe.