



The Best Banana Bread



Prep	Cook	Ready In
15 m	1 h	1 h 15 m



Publix

Publix Super Market
852 Gulf Breeze Pkwy
GULF BREEZE, FL 32561

Recipe By: Libby

"This is the most successful and versatile quick bread recipe I've found! You can also use chunky applesauce or a 15 ounce can of pumpkin for wonderful variations."

Ingredients

- | | |
|-----------------------------|--------------------------|
| 1/2 cup margarine, softened | 1 1/2 cups mashed banana |
| 1 cup white sugar | 2 cups all-purpose flour |
| 2 eggs | 1 teaspoon baking soda |

**I Can't Believe It's
Not Butter! Light
Twin Pack 30%
Vegetable Oil
Spread 7.5 Oz 2
pack**
Buy 1 Get 1 - expires
in 2 days

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch pan.
- 2 Cream margarine and sugar until smooth. Beat in eggs, then bananas. Add flour and soda, stirring just until combined.
- 3 Pour into prepared pan and bake at 350 degrees F (175 degrees C) for about 1 hour (or till toothpick comes out clean). Remove from pan and let cool, store in refrigerator or freeze.

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Printed From Allrecipes.com 8/18/2019