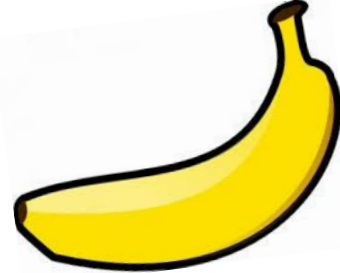


# Banana Bread

Mrs. Pinion FCS- Baking Challenge Week 4

## Ingredients:

- 3 Cups of Sugar
- 1 Cup of Margarine
- 6 Mashed Bananas
- 4 Beaten Eggs
- 1/3 Cup of Milk
- 2 Tablespoons of Vinegar
- 2 Teaspoons of Baking Soda
- 4 Cups of Flour



## Directions:

- Preheat oven to 350 degrees fahrenheit
- In your KitchenAid Mixer, cream together the **Sugar, Margarine and Bananas.**
- In a small bowl, mix together the **Milk and Vinegar**, allowing for the mixture to sit until bubbles form (about 30 seconds)
- When the **Milk and Vinegar** mixture is ready, add this to your creamed bananas  
*DO NOT MIX YET*
- Add beaten **Eggs**  
*DO NOT MIX YET*
- Sprinkle **Baking Soda** over the top of the unbeaten mixture and allow to foam for 30 seconds.
- When foaming, you may finally mix ingredients together.
- Gradually add **Flour**
- Coat loaf pan with butter and flour, being sure to shake off excess flour before adding bread batter
- Bake at 350 for 1 hour

## Yield:

- 3 Loaves of Banana Bread