

## Kroger™ Banana Bread

### Ingredients:

1 stick of butter  
¾ cup sugar  
2 eggs  
1 cup all-purpose flour  
1 tsp. baking soda  
½ tsp. salt  
1 cup whole wheat flour  
3 large bananas, mashed  
1 tsp. vanilla  
½ cup chopped walnuts

### Directions:

1. Preheat oven to 350 degrees. Grease 9" x 5" x 3" bread pan.
2. Cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition.
3. Sift all-purpose flour, baking soda and salt together. Stir in whole wheat flour and add to creamed mixture, mixing well.
4. Fold in bananas, vanilla and walnuts.
5. Pour mixture into bread pan. Bake for 50-60 minutes or until cake tester comes out clean. Cool in pan for 10 minutes, then on a wire rack.

Makes one loaf.