

Cranberry Banana Bread

1 cup sugar
½ cup butter, softened
1 cups mashed banana
¼ cups milk
2 eggs
2 cups flour
2 teaspoons baking powder
½ cup chopped walnuts [optional]
1 ½ cups coarsely chopped cranberries

Preheat your oven to 350 degrees. Grease a small loaf pan.

Mix the sugar and butter until blended together.

Add the bananas, milk, eggs to the mix and blend well.

Next, add the flour and baking powder. Mix all of the ingredients well and stir in the cranberries and nuts.

Pour batter into your loaf pan and bake for 70 minutes. [You can test to see if the loaf is finished by inserting a toothpick into the center of the loaf. If the toothpick comes out clean, the loaf is done!]