Best Banana Bread

Ingredients:

3 Ripe Bananas

2 ½ Cups All Purpose Flour

½ Cup Nonfat Dry Milk

1 Tsp Baking Soda

1 Tsp Baking Powder

1 Cup Sugar

½ Tsp. Salt

1 Large Egg

¾ Cup Water

¼ Cup Vegetable Oil

2 Tbs. Sugar for Topping

Optional ½ Cup Walnuts

To Prepare:

Preheat oven to 350.

Mash Bananas and set aside.

In medium bowl mix together Nonfat Dry Milk, Baking Soda, Baking Powder, Sugar and Salt.

Add remaining ingredients and bananas. Stir until blended. Pour into greased loaf pan.

Sprinkle sugar over the top if desired.

Bake for 30-35 minutes if using mini loaf pans and 60-65 if using 8x4 inch pan.