

Banana Nut Bread

Makes 1 large loaf.

This bread — really almost a coffeecake — is good sliced thin and toasted. We use it to make one of my favorite sandwiches too. Just spread some whipped cream cheese on one slice, top with another, and nectar and ambrosia couldn't taste any better.

1. Preheat oven to moderate (350° F.).
2. Cream together until light: ½ cup butter and 1 cup sugar.
3. Beat in 2 eggs.
4. Sift together: 2 cups all-purpose flour, 1 teaspoon baking soda, and ½ teaspoon salt. Stir into butter-sugar mixture, blending well.
5. Stir in 1 cup mashed ripe bananas and ½ cup chopped walnuts.
6. Spoon batter into a well buttered 2-pound bread tin (9-1/2 x 5-1/2 x 2-3/4) and bake in the moderate oven for 1 hour, or until loaf tests done.
7. Cool for 5 minutes, then turn out on rack to cool completely.

Vincent Price, *A Treasury of Great Recipes*

New York: Bernard Geis Associates, 1965

