

## BANANA NUT BREAD

½ C. Vegetable Oil	2 C. All Purpose Flour
1 C. Sugar	4 Tbsp. Milk
2 Eggs, slightly beaten	1 tsp. Vanilla Flavoring
3 Lg. Ripe Bananas, mashed	½ C. Chopped Nuts

Beat together the oil and sugar. Add eggs and bananas; beat well. Add sifted flour along with milk and vanilla. Beat well; stir in nuts. Bake in a 9x5x3-inch loaf pan, greased and floured at 350 degrees for about 1 hour. Cool well. Store in air tight container.