Jim Thrift’s Banana Bread

1 cup brown sugar

½ cup butter

2 eggs unbeaten

2 cups + mashed rotten bananas

1 tsp lemon juice

2 cups flour

3 tsp baking powder

½ tsp salt

1-1 ½ cups chopped nuts

Cream sugar butter & eggs

Stir in bananas & lemon juice then nuts

Pour into a 9” X 5” bread pan.

Cook at 350 for about an hour or maybe longer, check with a tooth pick.

Notes:

I do not use regular sugar only brown sugar light or dark.

I rarely use a bread pan but several smaller pans as the breads are easier to use and store.

I use more bananas and more nuts than most recipes call for.

Any kind of nuts work well.

Often I add craisins, dates, pineapple,