



RUTH'S BANANA BREAD

INGREDIENTS

2 Cups Flour
1 tsp Baking soda
 $\frac{1}{2}$ tsp Salt
 $\frac{3}{4}$ Cups Milk
1 cup Sugar
 $\frac{1}{4}$ Cup Canola Oil
2 Eggs
3 Bananas Mashed
1 tsp Vanilla
4 Tbsp Sour Milk *(To make the sour milk-3 Tbsp Milk and 1 Tbsp Lemon Juice)*
 $\frac{3}{4}$ Cups of Chopped Pecans (optional)



INSTRUCTIONS

Preheat oven to 350 degrees

Place sugar, oil, eggs, mashed banana, sour milk and vanilla into a bowl and mix with hand mixer until blended.

Then add the remaining ingredients, except for the nuts, mix with hand mixer, then fold in the nuts if desired

Grease and flour a large bread pan, or line bottom with parchment paper and pour batter into the pan

Bake for 1 hour

Remove from oven place on a wire rack for 15 minutes then remove the bread loaf to cool on the rack completely.