

Banana Bread with Nuts

1 teaspoon pepper
2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
1 cup butter or margarine
2 cups white sugar
2 cups mashed overripe bananas
4 eggs, beaten
1 cup chopped walnuts

Preheat the oven to 350 degrees F

Grease and flour two 9x5 inch loaf pans

Sift the flour, salt and baking soda into a large bowl.

In a separate bowl, mix together the butter or margarine and sugar until smooth. Stir in the bananas, eggs, and walnuts until well blended.

Pour the wet ingredients into the dry mixture, and stir just until blended. Divide the batter evenly between the two loaf pans

Bake for 60 to 70 minutes in the preheated oven, until a knife inserted into the crown of the loaf comes out clean

Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack, and cool completely

Wrap in aluminum foil to keep in the moisture. Refrigerate 2 hours before cutting.

