

Baking Powder Or Quick Bread

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Ontario

*Banana Bread*

1st Place

1 cup white Sugar

½ cup Butter, softened

2 Eggs

1 ½ cups mashed ripe Bananas (3 to 4 medium)

½ cup Water

1 ⅔ cups all-purpose Flour

1 teaspoon Baking Soda

½ teaspoon Salt

¼ teaspoon Baking Powder

1 teaspoon Vanilla

¾ chopped Walnuts

Pre-heat oven to 350 degrees. Grease bottom of air-bake loaf pan.

1. Beat Sugar and Butter in a mixer until light and fluffy. Stir in Eggs until blended. Add Bananas and Water; mix until blended (about 30 seconds). Stir in the remaining ingredients, except Walnuts, until moistened; do not over mix. Stir in Walnuts. Pour into prepared loaf pan.

Streusel Topping:

¾ cup all-purpose Flour

½ cup Brown Sugar, packed

½ Butter, softened

½ cup chopped Walnuts

¼ cup Raw Sugar

1. Stir together Flour, Brown Sugar and Butter until crumbly. Add Walnuts; stir. Pour Batter into a loaf pan.
2. Spread Streusel Topping evenly over top of batter. Sprinkle Raw Sugar over Streusel. Bake in pre-heated oven until wooden pick inserted in center comes out clean (about 60 minutes). Cool for 5 minutes; loosen sides and remove from pan. Cool completely before slicing.