



Cranberry Banana Loaf

1/4 cup butter or margarine, melted
1 cup granulated sugar
2 eggs
3/4 cup mashed ripe bananas (2 or 3)
1 cup chopped cranberries (fresh or frozen)

1 1/2 cups all-purpose flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp cinnamon

Combine butter, sugar, and 1 egg in a mixing bowl. Beat until smooth. Beat in second egg. Stir in bananas and cranberries.

In another bowl, combine flour, baking powder, baking soda, salt, and cinnamon. Stir well.

Add all at once to the banana mixture. Stir only to moisten.

Scrape into a greased 9 × 5 × 3 inch loaf pan.

Bake at 350°F for 1 hour, until it tests done.

Let stand for 10 minutes. Remove from pan to a rack to cool. Wrap.

Yield: 1 loaf