

Kona Inn Banana Bread

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*2 cups sugar
1 cup butter, softened
6 ripe bananas, mashed
4 eggs, well beaten
2 1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt*

Preheat the oven to 450 degrees.

In a bowl, cream the butter and sugar with a beater until light and fluffy. Add the bananas and the eggs, beating until well mixed.

In a bowl, sift together the flour, baking soda and salt three times. Blend with the banana mixture, but do not overmix. Pour into two lightly greased loaf pans.

Bake for 45 minutes to one hour. until firm in the center and the edge begins to separate from the pan.

Cool on a rack for 10 minutes. before removing from the pan.

(Freezes well.)

Per Serving (excluding unknown items): 4608 Calories; 207g Fat (40.0% calories from fat); 59g Protein; 640g Carbohydrate; 9g Dietary Fiber; 1345mg Cholesterol; 6812mg Sodium. Exchanges: 15 1/2 Grain(Starch); 3 Lean Meat; 38 1/2 Fat; 27 Other Carbohydrates.