

# Moms Banana Nut Bread

*Mrs Donald B reibel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

**Yield: 2 loaves**

*2 cups sugar*

*1 cup butter, softened*

*4 eggs*

*4 cups flour*

*2 teaspoons baking soda*

*1 teaspoon cinnamon*

*1 teaspoon ground cloves*

*6 crushed bananas*

*1 cup chopped nuts*

Preheat the oven to 325 degrees.

In a bowl, cream the sugar and butter. Add the eggs. Beat well.

Sift in the flour, baking soda, cinnamon and cloves. Beat well.

Mix in the bananas and nuts.

Pour into a greased loaf pan.

Bake for one hour.

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Per Serving (excluding unknown items): 6179 Calories; 289g Fat (41.4% calories from fat); 103g Protein; 816g Carbohydrate; 31g Dietary Fiber; 1345mg Cholesterol; 4706mg Sodium. Exchanges: 27 Grain(Starch); 6 Lean Meat; 52 1/2 Fat; 27 Other Carbohydrates.