

## **Banana Bread (Bread Maker)**

Large eggs (beaten):	3
Vegetable Oil:	¼ cup
Vanilla extract (optional):	1 tsp
Ripe & mashed banana:	1 cup
All purpose flour:	2 cups
Baking powder:	3 tsp
Baking soda:	1 tsp
Sugar:	¾ cup
Salt:	½ tsp
Chopped walnuts:	¾ cup

Make sure the kneading blades are properly attached, and add the ingredients to the baking pan in the order listed, except for the walnuts.

Place the baking pan into the bread machine, close the lid and plug the cord into the outlet. Select the CAKE course, set the crust setting to LIGHT, and press START.

When the add beeps sound, open the lid and carefully scrape off any flour that may be left on the side of the pan with a rubber spatula. Please be careful if the kneading blades are moving. Add the walnuts, close the lid, press Start, and continue baking.

When baking completes, allow the bread to cool, remove from pan, slice and serve.

(from <https://youtu.be/5mv3hCIJgE>)