

# Banana Bread

1/2 cup softened Nucoa Margarine  
1 1/2 cup Granulated Sugar  
1 1/2 cups Mashed Ripe Bananas (about 4)  
2 Eggs  
1 teaspoon Vanilla  
2 cups Flour  
1 teaspoon Baking Soda  
1/2 teaspoon Salt  
1/2 cup Sour Cream or Cream Cheese

## Directions

Preheat oven to 350 degrees F. Grease Loaf Pan.

In a large bowl, cream together the margarine and sugar. Add the bananas, eggs, and vanilla, mixing well with each addition. In a separate bowl combine the Flour, Baking Soda and Salt. Blend the Flour mixture into the large bowl, a little at a time. Then add the Sour Cream or Cream Cheese. Pour into the prepared Loaf Pan.

Bake for 85 minutes in the preheated oven and check for doneness. Cook in additional 5 minute increments, checking periodically for doneness. Remove to a wire rack to cool.