

Banana Bread  
(Hintze Cookbook)

$\frac{3}{4}$ c. butter or margarine	$1\frac{1}{2}$ c. sugar
$1\frac{1}{2}$ c. mashed bananas (about 3)	2 c. flour
1 t. vanilla	1 t. baking soda
$\frac{1}{2}$ c. buttermilk	$\frac{3}{4}$ t. salt
2 eggs, well beaten	

Cream butter and sugar. Blend in bananas, eggs, and vanilla. Add flour, baking soda, and salt. Add buttermilk. Mix thoroughly. Pour batter into greased and floured 9x5x3 inch pans. Bake in 325° oven for 1½ hours or until toothpick inserted in the middle comes out clean.