



Recipe for: Best Ever Banana Bread

From the kitchen of: Lorie Palmer



Lorie Palmer Russell is the community editor at the Idaho County Free Press in Grangeville where she has been employed for 25-plus years.

Ingredients

Mix Together

1 Cup Melted Butter

1 1/2 Cups White Sugar

2 Eggs

4 Ripe, Mashed Bananas

1 tsp. Baking Soda

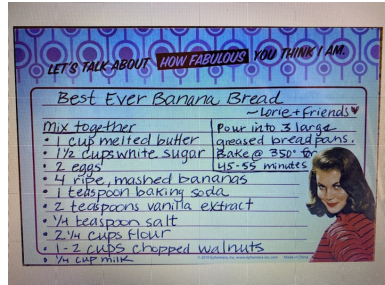
2 tsps. Vanilla Extract

1/4 tsp. Salt

1 1/4 Cups Flour

1-2 Cups Chopped Walnuts

1/4 Cups Milk



Directions

Pour into 3 large greased bread pans.

Bake at 350° for 45-55 minutes.

Story

My favorite recipe book is a photo album type of three-ring binder I have filled with scraps of paper with hurriedly written down ingredients, pages ripped from magazines, print outs from my computer, and typed as well as handwritten recipe cards from family and friends of days gone by.

To pick a favorite recipe is nearly impossible, but one I use often is a banana bread recipe that is a hybrid of recipes from my Grandad Palmer, my mom, a Grangeville friend and great cook, Kathleen Vopat, and myself.

For me, using the oldest, darkest bananas makes the most moist and tasty bread. My husband cracks the walnuts that we gather ourselves each fall, and the bread is a family favorite.