

Sara Pettigrew' s Infamous Banana Bread

3 cups sifted all-purpose flour

$\frac{1}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. baking powder

$\frac{1}{2}$ tsp. salt

Place in large bowl and set aside

(In four separate bowls)

2 cups sugar

4 eggs, lightly beaten

$\frac{1}{4}$ cup milk (the higher %, the better!) with 2 T. white vinegar (buttermilk)

4 large or 6 small bananas, mashed. Mix in 2-4 T. lemon juice with bananas.

In a LARGE mixing bowl

1 $\frac{1}{2}$ cup light olive oil

Preheat oven to 350 degrees. Grease 2-3 loaf pans, or 6-8 small loaf pans. Mix all wet ingredients with oil, and then add dry ingredients. (Batter will appear a bright, pale canary in color.) Fold in bananas, do not over stir. Pour batter into pans (Optional: Sprinkle with brown sugar, walnuts, pecans or chocolate chips.)

Place an oven-friendly small bowl of water on bottom rack in oven to help retain moisture. Place pans on top rack, lower oven temperature to 325. Bake 55-60 minutes, or until toothpick inserted comes out clean. Cool completely with pans lying on their sides before removing and covering with tin foil. (Try to let them sit a day or two, if you and your family can make it!) ENJOY!