

## Cranberry Banana Bread

1 cup sugar  
½ cup butter or margarine, softened  
1 cup ripe banana, mashed – about 2 bananas  
¼ cup milk  
2 eggs, large  
2 cups flour  
2 tsp. baking powder  
½ cup walnuts, coarsely chopped  
1 ½ cups cranberries – fresh or frozen – coarsely chopped

Preheat oven to 350°F (175°C).

Grease a 1 lb. loaf pan. (Approx. 8 ½" x 4 ½" x 3".)

Combine sugar and butter in a mixing bowl and blend until smooth and creamy.

Add milk and eggs and continue mixing. Add banana. Add flour and baking powder, mix until dry ingredients are incorporated ~ do not over-mix. By hand, stir in nuts and cranberries.

Spread batter evenly in greased loaf pan.

Bake for 1 hour and 10 minutes, or until a tester inserted in the center of the bread comes out clean.

Remove pan from oven. After approximately 10 minutes, remove bread from pan and cool completely.