



Banana Oat Tea Loaf

INGREDIENTS

3/4 cup butter or margarine, softened

1 cup firmly packed brown sugar

4 eggs

2 cups all-purpose flour

2 teaspoon baking soda

1 1/2 teaspoons ground cinnamon

1/4 teaspoon ground cloves

2 cups mashed bananas

1/2 cup milk

2 cups uncooked, regular oats*

1 1/4 cups raisins

1 1/2 cups chopped pecans

DIRECTIONS

- Cream butter, gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition.

- Combine flour, soda, cinnamon, and cloves; add to creamed mixture alternately with mashed banana and milk, beginning and ending with flour mixture. Fold in oats, raisins, and pecans. Spoon batter into two greased 8 x 5 x 3 inch loafpans.

- Bake at 350 degrees F. for 55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan, and cool on a wire rack. Yield: 2 loaves.

** I use quick oats.*

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