

Homemade Banana Bread Warms Heart And Home

(NAPS)—Nothing adds a more inviting feeling to your home than the aroma of banana bread baking in your oven. This much-loved aroma is known for conjuring up nostalgic images of family, happiness and love.

In fact, the only thing more tantalizing than the aroma is the irresistible taste of a warm slice of banana bread.

For a new twist on this classic recipe, add Post Selects Banana Nut Crunch cereal to the banana bread batter. In addition to enhancing the banana flavor, the cereal adds both texture and a creative touch to the delicious loaf.

Whether prepared for brunch, snacks, or dessert, **Double Banana Bread** is a great way to show family and friends that you care.

Double Banana Bread

Prep: 10 minutes

Bake: 65 minutes plus cooling

- 1½ cups flour
- ½ cup sugar
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 2 eggs
- 1½ cups mashed ripe bananas (2 to 3 bananas)
- ¼ cup oil
- ¼ cup water
- 1½ cups Post Selects Banana Nut Crunch Cereal
- 1 cup chopped walnuts (optional)



HEAT oven to 350°F.

MIX flour, sugar, baking powder, baking soda and salt in large bowl. Beat eggs in small bowl; stir in bananas, oil and water. Add to flour mixture; stir just until moistened. (Batter will be lumpy.) Stir in cereal and walnuts. Pour into greased 9x5-inch loaf pan.

BAKE 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack. Makes 18 (½-inch) slices.

Note: For easier slicing, wrap bread and store overnight.