

Brazilian Banana Bread

Servings: 12

"This Brazilian variation is baked in a cake pan, is sweeter than some, and has cinnamon sugar sprinkled on top."

Ingredients:

3 tablespoons margarine
2 cups white sugar
3 egg yolks
3 cups all-purpose flour
1 tablespoon baking powder
1 cup milk
3 egg whites
6 bananas
2 tablespoons white sugar
1 teaspoon ground cinnamon



Directions:

1. Preheat oven to 350° F. Grease a 9x13 inch pan.
2. In a large bowl, mix together margarine and sugar until smooth. Mix in yolks. Stir in flour and baking powder alternately with the milk.
3. In another bowl, beat egg whites until doubled in volume. Fold beaten whites into the dough. Spread into a greased 9 x 13 inch pan. Slice bananas over the top of the dough. In a small bowl, mix together the 2 tablespoons sugar and the cinnamon; sprinkle over bananas.
4. Bake at 350°F for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.