

SPANISH BANANA RAISIN BREAD

Ingredients:

1 2/3 cups	Bread crumbs
1 1/2 cup	Flour
3/4 cup	Brown sugar
3 tsp.	Baking powder
1 1/2 tsp.	Cinnamon
1/4 tsp.	Salt
1/2 cup	Butter
1 1/2 cups	Milk
2	Eggs
1 cup	Bananas, mashed
1 cup	Raisins



Directions:

Preheat oven to 350° F.

Combine the bread crumbs, flour, sugar, baking powder and salt in a small bowl.

Combine mashed bananas, milk, butter and eggs in a large bowl.

Using a wooden spoon mix in the dry ingredients into the moist ingredients.

Then at the end put in the raisins.

Put into a greased 9x 5 loaf pan. Bake at 350° F for about an hour.