

BANANA BREAD WITH HONEY AND DRIED FRUIT

Preheat oven to 350 degrees F.

First, mix:

- 3 bananas
- 6 Tbs butter (if butter melted ahead of time, mixing is much easier)
- 1/3 cup honey (lightly coat measuring cup with olive oil for easier pouring)
- 1 tsp lemon juice
- 2 eggs
- 1 cup dried fruit, chopped into small pieces – any combination you choose (apricots & cranberries work well; the dried fruit re-hydrates in the mix and you don't get the extra moisture from using fresh fruit to contend with. You can also substitute walnuts.)

Mix well, then sift in:

- 1 1/3 cup flour
- ½ tsp salt
- 1 tsp baking powder
- 1 tsp baking soda

Coat baking pan (9" square works well – other sizes are fine too) lightly with olive oil to prevent sticking. Pour in mix, then bake for 35 minutes, uncovered, then check with toothpick to see if it's done. If not, cover with foil and put back in for 7 to 10 minutes. Let cool & enjoy!