

## Banana Bread

### What you'll need:

1 yellow\* cake mix  
4 eggs  
¼ cup oil  
¼ cup milk  
1 tsp vinegar  
1 tsp baking soda  
3 mashed bananas

### Here's how you do it:

Mix milk and vinegar together in a cup – and then add baking soda. Allow to rise a moment.

Add cake mix, eggs, oil, and mashed bananas in a large bowl; add milk/vinegar/baking soda mixture; mix on medium speed for 2 minutes. Grease and flour 2 loaf pans. Fill prepared pans approximately ½ way (this batter tends to rise quite a bit, and can overflow easily)

Bake at 350 degrees for 30-40 minutes – or until golden brown and a toothpick inserted into the middle of the loaf comes out clean.

Let stand in pans for about 5 minutes before removing.

Wrap in tinfoil to keep moist

\*You can use any flavor cake mix that you want. I typically use strawberry cake mix – for a strawberry banana bread.