**Easy Banana Bread**

**Preheat oven to 350.**

**Grease and flour a 9 x 5 loaf pan.**

**Ingredients:**

**½ cup margarine**

**1 cup sugar**

**1 egg**

**1 tsp. vanilla**

**½ tsp nutmeg (optional)**

**2 large or 3 small bananas**

**1 tsp baking soda**

**¼ cup water**

**1 ½ cups flour**

**¼ tsp salt.**

**Directions:**

**Cream margarine and sugar. Beat in egg and vanilla. Add nutmeg, if using. In a separate bowl, mash bananas. Dissolve baking soda in water. Add to bananas. Combine both mixtures. Stir in flour until just mixed. Pour into prepared loaf pan. Bake 1 hour or until tester (toothpick) comes out clean. Let rest in pan for 5 minutes before turning out on wire rack. Enjoy!**