

# Nutrition Facts

About 23 servings per container

**Serving size**

**2 Tbsp (19g)**

	Per 2 Tbsp dry mix		Per 2oz slice of bread prepared	
<b>Calories</b>	<b>70</b>		<b>140</b>	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	0g	0%	6g	8%
Saturated Fat	0g	0%	1g	5%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	15mg	5%
<b>Sodium</b>	160mg	7%	170mg	7%
<b>Total Carbohydrate</b>	16g	6%	21g	8%
Dietary Fiber	0g	0%	<1g	3%
Total Sugars	6g		9g	
Incl. Added Sugars	6g	12%	6g	12%
<b>Protein</b>	1g		2g	
<b>Vitamin D</b>	0mcg	0%	0mcg	0%
<b>Calcium</b>	60mg	4%	70mg	6%
<b>Iron</b>	0.9mg	6%	1.1mg	6%
<b>Potassium</b>	0mg	0%	100mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**DIRECTIONS FOR BATTER:** Preheat oven to 350°F. Mash 4 medium-sized ripe bananas in a bowl. Add 2 eggs, 1/2 cup vegetable oil, 1/4 cup milk and blend in the contents of this bag. Beat well to form a fairly smooth batter.

**OPTION:** Add 1/2 cup nuts.

**FOR TWO SMALL LOAVES:** Pour batter into two 7-1/2" x 3-1/2" greased loaf pans and bake for about 25-30 minutes. Test for doneness.

**FOR ONE LARGE LOAF:** Pour batter into one 8-1/2" x 4-1/2" greased loaf pan and bake for about 45-50 minutes. Test for doneness.

**INGREDIENTS:** Bleached Cake Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Cane Sugar, Baking Soda, Dry Vanilla, Monocalcium Phosphate, Calcium Acid Pyrophosphate and Sea Salt.

This product is manufactured in a facility that also processes Dairy, Egg and Soy.

**Banana Bread Mix**