

Ingredients			
Quantity:	Measure:	Ingredients:	Description:
1	Tablespoon	Baking Soda	
4	Nos	Banana	Ripe, Mashed p
1/2	Teacup	Butter Unsalted	
2/3	Teacup	Buttermilk	
2	Nos	Eggs	
2, 1/2	Teacup		
All Purpose Flour			
1	Pinch	Salt	
1	Teacup	White Sugar	
3/4	Teacup	Light Brown Sugar	
1/2	Teacup	Chopped Walnuts	

Method

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round pans. In a small bowl, whisk together flour, soda and salt; set aside.
2. In a large bowl, cream butter, white sugar and brown sugar until light and fluffy. Beat in eggs, one at a time. Mix in the bananas. Add flour mixture alternately with the buttermilk to the creamed mixture. Stir in chopped walnuts. Pour batter into the prepared pans.
3. Bake in the preheated oven for 30 minutes. Remove from oven, and place on a damp tea towel to cool.