

Liberian Rice Bread

Ingredients:

Stays moist for a week and serves 6

2 C Cream of Rice cereal (ground rice)

4 T sugar

3 C bananas, not plantains, mashed

1/2 C canola oil or vegetable oil

1 t salt

1/2 t nutmeg

1 t baking powder



Instructions:

Preheat oven to 400 degrees F.

Combine all ingredients in a bowl and mix well.

Grease 9 inch round cake pan.

Pour mixture into the pan.

Bake in 400 degree F oven for 30 minutes.

Insert a toothpick into the center, if clean when pulled out the bread is done.

Remove the bread from oven, and cool for 5 minutes.

Remove bread from the pan and place it on a rack to cool.