

Banana Bread Recipe

- Prep time: 5 minutes
- Cook time: 1 hour

Ingredients

- 3 or 4 ripe bananas, smashed
- 1/3 cup melted butter
- 1 cup sugar (can easily reduce to 3/4 cup)
- 1 egg, beaten
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- Pinch of salt
- 1 1/2 cups of all-purpose flour

Method

No need for a mixer for this recipe. Preheat the oven to 350°F (175°C). With a wooden spoon, mix butter into the mashed bananas in a large mixing bowl. Mix in the sugar, egg, and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add the flour last, mix. Pour mixture into a buttered 4x8 inch loaf pan. Bake for 1 hour. Cool on a rack. Remove from pan and slice to serve.

Yield: Makes one loaf.