

Banana Bread

Ingredients

- 1 Stick Butter or ½ cup vegetable oil
- 3 Large Ripe Bananas
- 2 Large Eggs
- 1 teaspoon Vanilla Extract
- 2 Cups All Purpose Flour
- 1 Cup Granulated Sugar
- 1 teaspoon Baking Soda
- ½ teaspoon salt
- ½ teaspoon cinnamon

Instructions

Preheat oven to 350 degrees. Spray a loaf pan with non-stick cooking spray or grease with butter and set aside.

Melt the stick of butter, or use vegetable oil.

Add the bananas to the same bowl and mash with a fork or beat with beaters.

Add the vanilla extract and egg to the bowl and mash and stir until no yellow streaks of egg remain.

In a second large bowl whisk together the flour, sugar, baking soda, salt, and cinnamon.

Add the dry ingredients to the wet ingredients and mix together with a spatula until combined. Don't overmix.

Add optional ingredients if desired. Mix.

Pour the batter into prepared loaf pan and bake for 45-55 minutes until a toothpick inserted in the center of the bread comes out clean. Butter or ½ cup vegetable oil

Ingredients List

- 3 Bananas
- Eggs
- Vanilla Extract
- Flour
- Sugar
- Baking Soda
- salt
- cinnamon
- butter or vegetable oil

Optional ingredients

Chocolate chips

walnuts

