

Selena's ULTIMATE MINI Banana Bread

DRY INGREDIENTS



2 cups
all purpose flour



1 $\frac{1}{4}$ tsp baking soda

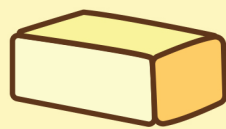


1-2 tsp ground
cinnamon

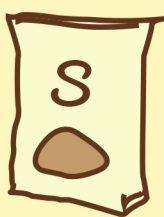


1/4 tsp salt

WET INGREDIENTS



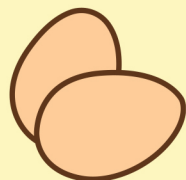
1/2 cup softened
unsalted butter



3/4 cup
brown sugar



5 overripe
med/large bananas



2 eggs, beaten



1 tsp vanilla extract

DIRECTIONS

1

Preheat oven to 350° F.

2

Sift together dry ingredients

3

Cream together butter & brown sugar
until combined

4

Mash bananas until only some
very small banana chunks remain

5

Add eggs & vanilla extract
to bananas and combine

6

Add the banana egg mixture to
the butter mixture. Stir until combined

7

Add dry mixture to wet mixture and
stir until just combined. DO NOT OVERMIX

8

Scoop batter into mini loaf pans
that are greased with butter

9

Bake for around 30 min or
until a tooth pick inserted in the center
comes out with very few or no crumbs

10

Allow to cool and remove from pan

