

BANANA BREAD - GRANDMA PEGGY

Ingredients:

3/4c butter - softened
1/2c sugar
3-4 blackened bananas - mashed
2 eggs - room temp
1 tsp vanilla
2c flour - sifted
1 tsp baking soda
1/2 tsp salt
1/2c buttermilk or sour milk - 1c milk & 2 TBSP vinegar

Optional:
chocolate chips
walnuts

Directions:

Preheat oven to 350°
Cream butter and sugar. Add bananas, eggs and vanilla. Don't over mix.
Separate bowl mix flour, baking soda and salt.
Alternate slowly flour mixture and buttermilk to banana mixture until well combined.
Fold in chocolate chips or walnuts.
Pour into greased bread pan and bake for 1-1.5 hours.
If dividing batter into 2 pans, bake for 1 hour.