**Bananabread**

Why compromise the banana flavour?

Moses | Mozambique | 6 years old

This banana bread is moist and delicious with loads of banana flavor!

Raoul | Indonesia | 3 years old

It is a wonderful standard recipe that you can build upon and customize to your liking.

King | Kenya | 8 years old

**The Recipe**

Prep: 15min

Cook: 1h5m

**What you need**

* 2 cups all-purpose flour
* 1 teaspoon baking soda
* 1/4 teaspoon salt
* 1/2 cup butter
* 3/4 cup brown sugar
* 2 eggs, beaten
* 2 1/3 cups mashed overripe bananas
* 1 cup of love and care

**How to make it**

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
2. In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
3. Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

Tip: Aluminum foil can be used to keep food moist, cook it evenly and make clean up easier.

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