



# Banana Bread

1 hour • Serves 6-8

Perfect for sharing with the family!

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## Ingredients

- 3 ripe bananas
  - 1 stick of butter
  - 2 eggs
  - 1 tsp of vanilla extract
  - 1 cup of granulated sugar
  - 2 cups of all purpose flour
  - 1 tsp of baking soda
  - ½ tsp of salt
  - ½ tsp of cinnamon
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# Procedure

1. Preheat the oven to 180°C
2. Melt the stick of butter in the microwave.
3. Add the bananas to the same bowl and mash them together, preferably with a fork.
4. Add the eggs and the vanilla extract to the same bowl and mix in.
5. In another bowl, add all of the dry ingredients and whisk them together.
6. Slowly combine the dry ingredients into the wet ingredients.
7. Pour the batter into a loaf pan, and put it into the oven for it to bake for about 45-55 minutes. Check it with a toothpick to check if it is ready.

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[recipes.exquisite@gmail.com](mailto:recipes.exquisite@gmail.com)

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recipes.exquisite@gmail.com