

Banana Bread

Ingredients

100g butter
~100g (depending on the degree of ripening of the bananas)
2 eggs
2-3 bananas (depending on their size)
215g flour
1 tsp baking powder
1/4 tsp salt

Preparation

1. Preheat the oven to 175°C (350°F).
2. Lightly grease a 23 x 13 cm cake tin.
3. In a large bowl, cream the butter and brown sugar.
4. Incorporate the eggs and the mashed bananas until you obtain a homogeneous mixture.
5. In a salad bowl, combine the flour, baking soda and salt, then add the banana mixture. Stir just to moisten.
6. Pour the batter into the prepared cake pan.
7. Bake in the preheated oven for 60 to 65 minutes, until a toothpick inserted into the center of the loaf comes out clean.
8. Let the bread cool in the pan for 10 minutes, then turn it out onto a wire rack.