

## Banana Bread

### *Ingredients*

1/2 Cup Butter ~ 108g  
3/4 Cup Brown Sugar ~ 156g (Depending on How Much Over Ripped the Bananas Are)  
2 eggs, beaten  
2 1/3 Cup Mashed Overripe Bananas ~ 2-3 Fruits  
2 cups of all-purpose flour ~ 215g  
1 teaspoon baking soda  
1/4 Teaspoon Salt

### *Preparation*

1. Preheat Oven to 175 ° C (350 ° F).
2. Lightly Grease A 9 × 5-Inch Loaf Pan
3. In A Large Bowl, Cream Together Butter and Brown Sugar.
4. STIR IN EGGS AND MASHED BANANAS UNTIL WELL BLEND.
5. Flour combination, soda baking and salt into a bowl, and stir into the banana mixture;  
Stir Just to Moist.
6. For Batter Into Prepared Loaf Pan.
7. Bake Into Preheated Oven for 60 to 65 minutes, UNTIL A TOOTHPICK INSERTED INTO  
CENTER OF LOAF COMES OUT CLEAN.
8. Let Bread Cool in Pan for 10 minutes, then Turn Out Into A Wire Rack.