

Banana bread

Ingredients

1/2 cup butter ~ 108g
3/4 cup brown sugar ~ 156g (depending on how much over ripe 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 blended.
5. Combine flour, baking soda and salt into a bowl, and stir into the banana mixture; stir just to moisten.
6. Pour 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.