

Banana Bread

Servings: 10

Calories: ~219/serving

Time: 1h20m

Ingredients

- 3 ripe bananas
 - 1/3 cup melted butter
 - 1 tsp baking soda
 - pinch of salt
 - 3/4 cup sugar
 - 1 large egg, beaten
 - 1 tsp vanilla extract
 - 1 1/2 cups all purpose flour
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Instructions:

- Pre-heat oven to 350 and butter a bread pan
- Mash the bananas until smooth and stir in melted butter
- Mix in baking soda, salt, sugar, egg, and vanilla extract
- Mix in flour
- Pour batter into pan
- Bake for 50 minutes to 1 hour
- Let cool for 20 minutes then remove from pan, and let completely cool

Source: simply recipes - banana bread

Made on: 2018/12/02