

Banana Bread

Greasing and flouring only the bottom of a regular loaf pan causes the bread to cling to the sides and rise higher. If using a nonstick loaf pan, on which the sides are very slick, grease and flour sides as well as the bottom.

Makes one 9-inch loaf

2 cups all-purpose flour

3/4 cup sugar

3/4 teaspoon baking soda

1/2 teaspoon salt

1 1/4 cups toasted walnuts, chopped coarse (about 1 cup)

3 very ripe, soft, darkly speckled large bananas, mashed well (about 1 1/2 cups)

1/4 cup plain yogurt

2 large eggs, beaten lightly

6 tablespoons butter, melted and cooled

1 teaspoon vanilla extract

1. Adjust oven rack to lower middle position and heat oven to 350 degrees. Grease bottom only of regular loaf pan, or grease and flour bottom and sides of nonstick 9-by-5 by -3 inch loaf pan; set aside. Combine first five ingredients together in large bowl; set aside.

2. Mix mashed bananas, yogurt, eggs, butter, and vanilla with wooden spoon in medium bowl. Lightly fold banana mixture into dry ingredients with rubber spatula until just combined and batter looks thick and chunky. Scrape batter into prepared loaf pan; bake until loaf is golden brown and toothpick inserted in center comes out clean, about 55 minutes. Cool in pan for 5 minutes, then transfer to wire rack. Serve warm or at room temperature.