

Bunch of Banana Bread

Prep 10 minutes • Bake 55
minutes • Makes 1 loaf



Ingredients

Nonstick cooking spray

- 2 to 3 very ripe bananas peeled and mashed
- $\frac{1}{3}$ cup melted butter
- 1 teaspoon baking soda
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 large egg beaten
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups of all purpose flour

Preparation

1. Lightly coat an 8x4x2 inch loaf pan with cooking spray and preheat oven to 350 degrees.
2. In a mixing bowl, mash the ripe bananas with a fork until smooth. Stir the melted butter into the bananas.
3. Mix the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.
4. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour or until a toothpick inserted into the center comes out clean.
5. Remove from oven let cool for a few minutes. Remove from pan let cool completely. Slice then enjoy!