

REALLY RICH BANANA BREAD

I n g r e d i e n t s

- * 1 cup unsalted butter
- * 1 cup dark brown sugar
- * 6 eggs
- * 2 cups all-purpose flour
- * 2 teaspoons baking powder
- * 1/4 teaspoon ground nutmeg
- * 1 pinch ground allspice
- * 1 pinch salt
- * 3 ripe bananas, mashed
- * 1 teaspoon vanilla extract



D i r e c t i o n s

- 1.** Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.
- 2.** In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. In a separate bowl, stir together flour, baking powder, nutmeg, allspice and salt. Blend the flour mixture into the butter and egg mixture a bit at a time, beating well after each addition. Stir in the banana and vanilla; mixing just enough to evenly combine. Pour batter into prepared pan.
- 3.** Bake in preheated oven for 90 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool the cake in the pan for 10 minutes and then turn out onto a wire rack to cool completely.

For More Recipes Visit: Banana-Bread.biz