

SIMPLE BANANA BREAD RECIPE

I n g r e d i e n t s

- * 2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/4 teaspoon salt
- * 1/2 cup butter
- * 3/4 cup brown sugar
- * 2 beaten eggs
- * 2 1/3 cups mashed overripe bananas



D i r e c t i o n s

- 1.** Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
- 2.** In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
- 3.** Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

For More Recipes Visit: Banana-Bread.biz