

Banana Bread

SIMPLE RECIPE

Ingredients

- 8 Tbsp butter
- 1 cup sugar
- 2 eggs
- 1/4 cup milk
- 1 tsp vanilla extract
- 3-4 bananas (very ripe)
- 2 cups flour
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup chopped nuts or chocolate chips (optional)



Directions

1. Preheat oven to 350 degrees F
2. Line an 8x5 inch loaf pan with parchment paper or grease the pan with butter
3. Soften butter and cream it with sugar until light in color and fluffy
4. Add eggs, Mix in the eggs until combined and smooth
5. Add the milk and vanilla and mix
6. Peel the bananas, and mix them into the batter. Leaving the bananas slightly lumpy.
7. Add the flour, baking soda, and salt to the mixture.
8. (Optional) Fold in nuts or chocolate chips.
9. Pour batter into loaf pan.
10. Bake for 50 to 65 minutes. Bake until the top of the cake is caramelized, and dark brown, and a toothpick inserted will come out clean.
11. Allow cooling for 10 minutes before slicing.