

Classic Banana Bread

10 servings • Category: Baking • Generated by Nutrifax

Ingredients

- 3 medium (18cm to 20cm long) Banana (raw)
- 1/2 stick Butter (unsalted)
- 3/4 cup Sweets (sugars, granulated)
- 2 large egg Egg (chicken, whole, fresh or frozen, raw)
- 1 tsp Vanilla extract
- 1 3/4 cup Grains (wheat flour, white, all purpose, bleached)
- 1 tsp Leavening agent (baking soda)
- 1/4 tsp Salt (table)

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9x5 inch loaf pan.
2. In a large bowl, mash the bananas with a fork until smooth.
3. Melt the butter and stir into the mashed bananas. Mix in the sugar, beaten eggs, and vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Fold the dry ingredients into the banana mixture until just combined. Do not overmix.
6. Pour the batter into the prepared loaf pan and spread evenly.
7. Bake for 60 to 65 minutes, until a toothpick inserted in the centre comes out clean.
8. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing.