

Banana Bread UMB

Ingredients:

3 ripe bananas
½ cup unsalted butter
½ cup granulated sugar
½ cup light brown sugar
2 large eggs
1 ½ cups all purpose flour
1 tsp baking soda
½ tsp salt
½ tsp vanilla

Procedure:

- 1.) In a mixing bowl prepare softened butter and sugar together until it looks creamy
- 2.) Mix in mashed bananas and eggs
- 3.) Combine dry ingredients- flour, salt, baking soda, and add to batter
- 4.) Stir in vanilla and transfer to a baking pan
- 5.) Use parchment paper to avoid bread mixture from sticking to the pan
- 6.) Bake the banana bread at 350°F for 55-60 minutes, let cool at room temperature