

Nana's Banana Bread

Uploaded by: Michelle Day at: www.michellestastycreations.com

Recipe from: Norma Day

Here is what you need:

- 5 Tbl. butter, softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 2 egg whites
- 1 tsp. vanilla
- 1-1/2 cup bananas, mashed
- 1-3/4 cup flour
- 1 tsp. baking soda
- 1/4 tsp. baking powder
- 1/2 tsp. salt
- 1/3 cup heavy cream

Preheat the oven to 350 degrees.

Cream together butter and both sugars until fluffy. Add egg, egg whites, and vanilla and mix until combined then add the mashed bananas.

In a bowl mix the flour, baking soda, baking powder, and salt. Add to the mixture alternating with the heavy cream starting and ending with the flour. Mix until completely incorporated after each addition. Don't forget to scrape with a spatula down sides and around the bottom, especially if using a stand mixer.

spray a 9 x 5 glass dish with cooking spray and fill with batter. Bake for 1 hour to 1hr. 15 mins. May also be put into 4 miniature size pans but reduce the baking time to about 35 - 40 minutes.

Enjoy!