

Banana Bread:

Makes 1 loaf

Ingredients

2-3 very ripe bananas, peeled

1/3 cup melted butter

1 cup of sugar

1 egg, beaten

1 teaspoon vanilla extract

1 teaspoon baking soda

1 1/2 cups of all-purpose flour

Optional: 1/4 cup chopped walnuts or chocolate chips

Directions:

- Grease and lightly flour a 4x8-inch loaf pan.
- In Mixing bowl: Mix together; bananas, butter, sugar, vanilla, and egg. Mix till well blended.
- add in baking soda and flour. Mix just until blended well.
- Pour the batter into your prepared loaf pan.
- Bake for 1 hour or until a toothpick inserted into the center comes out clean.
- Remove from oven and cool completely on a rack.
- Remove the banana bread from the pan.