



Banana Bread

12" x 4" Loaf Pan

Ingredients:

2 1/2 cups all-purpose flour (20 oz.)	1 teaspoon vanilla extract
1 1/4 teaspoon baking soda	3 cups overripe bananas, mashed (24 oz.)
1/4 teaspoon salt	3 eggs, beaten
1/2 cup + 2 TBSP butter (5 oz.)	1 cup walnuts, chopped (8 oz.)
1 cup brown sugar (8 oz.)	

Directions:

Preheat oven to 350°F.

1. Lightly grease loaf pan.
2. In a large bowl, combine flour, baking soda and salt.
3. In a separate bowl, cream the butter and brown sugar. Stir in vanilla extract, bananas, eggs and nuts until well blended.
4. Add banana mixture to flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
5. Bake for about 60 minutes, until a toothpick inserted in the center comes out clean. Let cool in pan for 10 minutes, and then turn out onto a wire rack.

Prep Time: 10 min.
Bake Time: 65 min.
Ready in: 85 min.

TIP: Also tastes great toasted. Same recipe can be used in muffin pan.