**Banana Bread**

RECIPE

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**INGREDIENTS**

* 2 to 3 very ripe bananas, peeled
* 1/3 cup butter, melted
* 1 teaspoon baking soda
* Pinch of salt
* 3/4 cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)
* 1 large egg, beaten
* 1 teaspoon vanilla extract
* 1 ½ cups flour
* Optional Ingredients:

brown sugar, cinnamon, walnuts, pecans, chocolate chips, raisins

**DIRECTIONS**

1. Preheat the oven to 350°F, and spray loaf pan with non-stick spray.
2. In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.
3. Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.
4. Pour the batter into your prepared loaf pan.
5. Bake for 50 minutes to 1 hour or until a tester inserted into the center comes out clean.
6. Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving.

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| **Prep Time:** 10 minutes | **Cook Time:** 55 minutes | **Total Time:** 65 minutes | **Yield:** 1 loaf |