

A VERY EASY BANANA LOAF

I love this recipe because the slices do not crumble, which happens in many banana bread recipes.

2-3 medium very ripe bananas (1 ½ cups mashed well)

1/3 cup unsalted butter, melted

½ teaspoon baking soda

¾ cup sugar

1 large egg well beaten

1 teaspoon vanilla extract

1 ½ cups all purpose flour

Optional: ½ cup chopped walnuts

1. Preheat oven to 350 and Pam spray a 9" x 5" loaf pan.
2. In a mixing bowl, mash the ripe banana with a fork until completely smooth. Stir the melted butter into mashed bananas and stir until well combined.
3. Mix in the baking soda. Stir in the sugar, well-beaten egg and vanilla extract. Mix in the flour. (Add chopped walnuts, if using them.)
4. Pour into the prepared pan.
5. Bake for 45 to 50 minutes until a cake tester inserted in the center of the loaf comes out clean.
6. Remove from oven and let cool in pan for 10 minutes. Then remove from pan, placing on a rack and cool completely before serving
7. You will enjoy slicing the banana bread because it won't crumble.

MMMMMMgood!!!!

Love,
Dorothy