

## Best Basic Banana Bread

November 2016

### INGREDIENTS:

2 C all-purpose flour  
2 t baking powder  
½ t salt  
2 t vanilla ¼ C melted butter  
1 egg  
2-3 T heavy cream as needed  
3 ripe bananas (about 1 1/3 C)  
¼ C brown sugar  
½ C sugar  
extra butter and flour to grease loaf pan

### Directions:

In one bowl, add flour, baking powder, and salt. Mix with fork. In another bowl add the egg and whisk well, the vanilla, bananas, brown sugar and white sugar and the butter. (Don't add HOT butter, instead let it sit for a minute or so after melting, so it won't curdle the eggs.) Now fold the wet into the dry blending well with a spatula. Add the cream if it's too dry. Pour into buttered and floured loaf pan, and bake at 375 degrees F for 40 to 50 minutes or until toothpick inserted in center comes out clean.

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