

My Favorite Banana Bread

By Ikadlec on Food.com

<http://www.food.com/recipe/best-banana-bread-2886>

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I often browse for familiar recipes to help refine my own creations. But this was one of THE most delicious banana bread I've ever made.

INGREDIENTS:

Servings 10 Yield 1 loaf Units US

1/2 cup [butter](#)

1 cup [sugar](#)

2 [eggs](#), beaten

4 [bananas](#), finely crushed

1 1/2 cups [flour](#)

1 teaspoon [baking soda](#)

1/2 teaspoon [salt](#)

1/2 teaspoon [vanilla](#)



Photo from Food.com/Ikadlec

DIRECTIONS:

Cream together butter and sugar. Add eggs and crushed bananas. Combine well. Sift together flour, soda and salt. Add to creamed mixture. Add vanilla. Pour into greased and floured loaf pan. Bake at 350 degrees for 60 minutes. Keeps well, refrigerated.

What I did:

¼ C butter softened and ¼ C sugar, and mix them together until creamed. Add 1 egg slightly beaten and 2 ripe bananas. Blend those two until mashed and incorporated. In another bowl measure out ¾ C flour, ½ t soda, ¼ t salt, 1 t vanilla. Fold these dry ingredients into the wet just until blended, being careful not to stir too long. Bake in a 350 degree F oven for 25 minutes. Makes 6 muffins.

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