

## Banana Bread

### **Ingredients:**

4 ripe bananas mashed (per loaf = 8 bananas for 2 loaves)

½ cup melted butter (or vegetable oil)

1 cup sugar, packed

2 large eggs

2 tsp vanilla extract

1½ cups all-purpose flour

1 tsp baking soda

½ tsp salt

1½ tsp ground cinnamon

OPTIONAL ADDITION(s): ½ cup chopped pecans or walnuts; 1 c chocolate chips, 1 c white chocolate chips

### **Instructions:**

1. Preheat the oven to 350°F - in High Elevations (over 4000 ft), increase oven to 365°F with the oven light on.
2. In a large bowl, mash bananas, melted butter, sugar, eggs, and vanilla.
3. Sprinkle in baking soda, salt, cinnamon, and flour until just combined
4. Fold in any optional mix-ins like pecans, chocolate chips, or white chocolate chips.
5. Pour batter into greased loaf pans
6. Bake for 60-75 minutes, or until a toothpick comes out clean.
7. Cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling before slicing.