



Banana Bread



8 servings



75 Minutes

Ingredients

¼ cup Soft Butter
1 cup White Sugar
1 Egg
3 Overly Ripe Bananas
1 ½ cups of Flour
1 tsp Baking Soda
1 Pinch of Salt

This was my mom's banana bread, I've made it my whole life and haven't met someone who doesn't fall in love with it. It's not healthy, or gluten-free or any of those things, this is strictly for indulgence.
Enjoy

Method

1. Preheat the oven to 325°
2. Grease bottom and sides of loaf pan
3. Lightly flour sides and bottom of loaf pan
4. On a plate mash over ripe bananas with a fork
5. In a bowl cream together with a fork, Soft Butter or Margarine with Sugar and Egg
6. Add mashed Banana to bowl
7. Add Flour, Baking Soda and Salt to bowl and mix together with a fork. Not too long, just enough to mix together
8. Pour mixture into loaf pan, drop pan once to settle mixture
9. Place on center rack in oven for 1 hour or until knife comes out clean
10. Slice and serve warm with a bit of butter
11. Keep the end piece to prevent the loaf from getting hard and crusty