

Banana Banana Bread

As found at allrecipes.com



1/2 cup butter; softened
3/4 cup brown sugar
2 1/3 cups mashed banana (4-5)
2 eggs, beaten
1 tsp vanilla
2 cups flour
1 baking soda
1/4 tsp salt
1/2 cup chopped nuts (optional)

Heat oven to 350°F (325°F for dark or nonstick pan). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. Stir in nuts if desired. In a separate bowl, cream together butter and brown sugar. Stir in eggs, mashed bananas and vanilla until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

