

Banana Bread

Serves 8 | Prep: 15 minutes | Cuisine: American

Ingredients

- 3 ripe bananas, mashed
- 1/3 cup unsalted butter, melted
- 3/4 cup sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups all-purpose flour
- 1/2 cup walnuts, chopped (optional)

Instructions

1. Preheat oven to 350 degrees F. Grease a 9x5 inch loaf pan.
2. In a large bowl, mix mashed bananas with melted butter.
3. Mix in sugar, beaten egg, and vanilla extract.
4. Sprinkle baking soda and salt over mixture and stir to combine.
5. Add flour and mix until just combined. Do not overmix.
6. Fold in walnuts if using.
7. Pour batter into prepared loaf pan.
8. Bake for 55-65 minutes until a toothpick inserted in center comes out clean.
9. Let cool in pan for 10 minutes then turn out onto a wire rack to cool completely.