Banana Bread

Ingredients Needed:

3 Over Ripe Bananas
1 Cup Sugar
1 ¾ Cups All Purpose Flour
1 Teaspoon Baking Soda   1 ¼ lb. Stick Butter
1 Tablespoon Vanilla Extract   1 large Egg

Preparation

Set Butter out in a mixing bowl 2-3 hours in advance to soften.

Peel and mash the Over Ripe Bananas in separate a mixing bowl.

Pre-heat the oven to 305*

Add the Sugar to the softened butter. Cream the two together using a spoon. Once smooth, mix in the baking Soda, then the Vanilla, and finally the Egg.

Add the Flour to the batter and mix completely until it is smooth and looks like cookie dough.

Pour the mashed bananas into the batter and stir until completely mixed. The smoother the better!

Grease the Bread Pan with Butter on the bottom and all sides then pour the batter into the pan. Bake at 305* for 50 minutes or until the bread rises and turns golden brown on top. Check by inserting a butter knife into the center of the bread. Its finished cooking when the knife exits clean.

Bake at 305* for 50 Minutes.

Let Cool for 15 minutes before removing from the pan.