



Grandma39s Homemade Banana Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

15

Description

Grandmas banana bread recipe is a number one family favorite Its been handed down from generation to generation You can get creative by adding nuts raisins or anything else that you want to throw in the batter

Ingredients

- - 1 ½ cups white sugar - ½ cup butter
- softened - 3 bananas
- mashed - 2 large eggs - 2 cups all-purpose flour - ? cup sour milk - 1 teaspoon vanilla extract - ½ teaspoon baking soda - ¼ teaspoon salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 8x4-inch loaf pan. Combine sugar
2. butter
3. bananas
4. and eggs in a large mixing bowl. Add in flour
5. milk
6. vanilla
7. baking soda
8. and salt; beat well. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
9. about 60 minutes.