

Grandma39s Banana Bread

Jacob · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

12

Description

A super moist banana bread which uses six bananas

Ingredients

- - 3 cups sugar - 1 cup margarine
- softened - 1 teaspoon vanilla extract - 4 eggs - 3 ½ cups all-purpose flour - 2 teaspoons baking soda - ¼ teaspoon salt - 1 cup buttermilk - 6 very ripe bananas
- mashed

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan. In a large bowl
2. cream together the sugar and margarine until light and fluffy. Stir in the eggs one at a time
3. beating well with each addition
4. then stir in the vanilla. In a large bowl
5. sift together flour
6. baking soda and salt. Blend this mixture into the egg mixture
7. alternately with the buttermilk; stir just to combine. Fold in the mashed bananas; mixing just enough to evenly combine. Pour batter into prepared pan. Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean
8. about 60 minutes.