

Janine39s Best Banana Bread

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

10

Description

Every time there is a party or any type of gathering Im asked to bring a loaf of my homemade banana bread Its always the first to go and Im always jotting down the recipe afterwards for friends Its simple quick and delicious

Ingredients

- - ¼ cup butter
- softened - 1 cup white sugar - 1 egg - 3 ripe bananas
- mashed - 2 cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan. In a large bowl
2. cream together butter and sugar. Beat in the egg and mashed bananas. Mix in flour
3. baking soda and salt just until combined. Pour into prepared loaf pan. Bake in preheated oven for 1 hour. If top begins to brown too quickly
4. decrease heat slightly. Center should be soft and chewy
5. while the outside
6. crisp and crunchy.