



# Best Banana Bread Recipe

Serves 8-10

## Ingredients:

½ Cup butter (1 stick)  
3 Large Ripe Bananas  
2 Large Eggs  
1 tsp Vanilla\*  
2 Cups AP Flour  
1 Cup Sugar  
1 tsp Baking Soda  
½ tsp Salt  
1 tsp Cinnamon\*  
Chopped walnuts, raisins, or chocolate chips if desired\*

## Instructions:

1. Preheat oven to 350 degrees. Spray a loaf pan\* with non-stick spray
2. Add the stick of butter to a large bowl and microwave until melted\*
3. In a separate bowl mix all the dry ingredients together, stir with a fork until well blended
4. Add the bananas to the same bowl and mash with the fork
5. Add the vanilla and eggs to the bowl and mix well with your fork until no yellow streaks remain.
6. Add in walnuts, raisins or chocolate chips
7. Gradually add the dry ingredients to the bananas and mix/fold together with a spatula until just combined
8. Pour into your loaf pan and bake for 45-50 minutes or until a toothpick inserted into the center remains clean
9. Let set on a rack until slightly cool (able to touch pan with bare hands) then remove loaf from pan and allow to cool completely

## Tips:

- Butter should be fully melted not just softened – trust me it makes a difference, no idea why
- I use at least 2 tsp cause I like cinnamon & vanilla (actually I just pour/shake a whole bunch in until it looks good!)
- You can use mini loaf pans – bake for 20-25 minutes, or individual loaf pans – bake 10-15 minutes at the same temperature and use the toothpick method for doneness
- I don't measure my add ins (see cinnamon/vanilla above) but about ½ cup each is probably right
- I add my chopped walnuts to the top of my loaves because I think it's prettier that way