



# Banana Banana Bread

## Ingredients

- 250 mL all-purpose flour
- 2.5 mL baking soda
- Pinch salt
- 60 mL butter
  
- 100 mL brown sugar
- 1 eggs, beaten
- 1.5 mashed overripe bananas

## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 3x5 inch loaf pan.
2. In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in egg and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
3. Bake in preheated oven for 40-45 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.