



Posted on 6 May 2014
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Easy Banana Bread



Ingredients

3 bananas, ripe
4 tbsp butter, softened
2 eggs
2/3 cup sugar
1 1/3 cup all-purpose flour
3/4 tsp salt
1/2 tsp baking soda
1/4 tsp baking powder
1/2 tsp cinnamon

Preparation

- 1 Combine banana, butter, sugar and eggs in a small bowl.
- 2 In a separate bowl, combine the flour, salt, baking soda, cinnamon and baking powder.
- 3 Then mix the two ingredients until combined thoroughly.
- 4 If you want variations, you can add ingredients like chocolate chips, walnuts or apricots as you like.
- 5 In a greased baking pan, pour the dough and bake for half an hour or until a toothpick inserted comes out clean.
- 6 Remove the loaf from the oven and cool for 10 minutes.
- 7 Then remove the loaf from the pan serve. Your choice, it can be both served hot or cold! Enjoy.

Cooks Note
