

Classic Banana Bread - A Timeless Recipe for the Perfect Loaf

This classic banana bread recipe stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 3 ripe bananas, mashed
- 1/3 cup melted butter
- 1 teaspoon baking soda
- Pinch of salt
- 3/4 cup sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 4x8 inch loaf pan.
2. In a mixing bowl, mash the ripe bananas with a fork until smooth.
3. Stir the melted butter into the mashed bananas.
4. Mix in the baking soda and salt.
5. Add the sugar, beaten egg, and vanilla extract, and mix well.
6. Finally, stir in the flour until just incorporated.
7. Pour the batter into the prepared loaf pan and smooth the top.
8. Bake for 60 minutes, or until a toothpick inserted into the center comes out clean.
9. Let it cool in the pan for a few minutes before transferring to a wire rack.

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