

Grandma's Legendary Banana Bread Recipe - Passed Down for Generations

3/4 cup sugar (can be adjusted to taste)



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 (can be adjusted to taste)
1 large egg, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your banana bread bakes evenly and rises beautifully.
- 2.** Mash the : Bananas: In a mixing bowl, mash the ripe bananas with a fork until smooth. The more mashed they are, the better the flavor will be.
- 3.** Add : Butter: Stir in the melted butter into the mashed bananas. This adds richness and moisture to the bread.
- 4.** Mix in the : Dry Ingredients: Sprinkle the baking soda and salt over the mixture, then mix in the sugar, beaten egg, and vanilla extract. Finally, add the flour and stir until just combined. Be careful not to overmix; a few lumps are okay!
- 5.** Pour into a : Loaf Pan: Pour the batter into a greased 4x8 inch loaf pan. Smooth the top with a spatula for an even bake.
- 6.** Bake: Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center comes out clean. If the top is browning too quickly, you can cover it with aluminum foil.
- 7.** Cool and : Serve: Allow the banana bread to cool in the pan for about 10 minutes before transferring it to a wire rack. Slice and enjoy!

TIPS FOR SUCCESS

Use Fresh Bananas: The riper the bananas, the better!
Look for bananas with brown spots for maximum sweetness.

Add Nuts or Chocolate Chips: For an extra crunch or sweetness, consider adding chopped walnuts or chocolate chips to the batter.

Store Properly: To keep your banana bread fresh, wrap it in plastic wrap and store it at room temperature for up to 3 days, or freeze it for longer

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grandmas-legendary-banana-bread-recipe-passed-down-for-generations/>