Banana Bread Recipe

By: Jackson Pope, Grade 9

Ingrediants

- Two cups of all -purpose flour
- one teaspoon of baking soda
- 1/4 teaspoon of salt

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- two cups of all-purpose flour
- 1 teaspoon of baking soda
- 1/4 teaspoon of salt
- 1/2 cup (one stick) of butter
- 3/4 cup of brown sugar
- 2 eggs, beaten
- 2 1/3 cups mashed overripe bananas (about 3 bananas)

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Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten.

Pour batter into prepared loaf pan.Bake in preheated oven for 60 to 65 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