



Best Banana Bread Ever

½ cup butter
1 cup sugar
2 eggs
4 large ripe bananas, mashed (about 2 cups)
1 teaspoon vanilla
1 teaspoon baking soda
1 teaspoon baking powder
2 cups flour
Dash salt
1 cup walnuts, chopped fine

Preheat oven to 350 degrees.

Cream butter and sugar together. Add eggs and beat. Add bananas and vanilla and beat. Sift together dry ingredients and add gradually to banana mixture, mixing well. Blend in nuts.

Pour into greased and floured loaf pan (either one standard sized loaf pan or 3 mini loaf pans), or scoop into muffin pan lined with paper muffin cups.

Bake 45 – 50 minutes for one large loaf pan, 30 – 35 minutes for three small loaf pans, 18 – 20 minutes for muffins (or until toothpick inserted comes out clean).

Freezing Instructions

This recipe freezes well. Allow cooked bread to cool completely. Wrap loaves in plastic wrap then tin foil. Store muffins in a single layer in a gallon freezer baggie. Thaw loaves overnight on counter. Muffins can be defrosted in about 20 seconds in the microwave.

