Banana Bread

Banana bread is the perfect way to get rid of bananas that have just turned soft and brown. It's a yummy breakfast or dessert that is perfect to have around the house!

Recipe:
3-4 ripe bananas, mashed
1 ½ cup flour
⅓ cup butter, melted
½ cup brown sugar
1 egg, beaten
1 tsp vanilla extract
1 tsp baking soda
½ tsp baking powder
Pinch of salt

Directions:

Preheat the oven to 350˚F or 180˚C. Sift flour, salt, baking powder and baking soda together. Mix brown sugar and butter together and beat together using a hand blender or stand-alone blender till the sugar has completely dissolved. Add in the beaten egg and vanilla extract. Blend together on a low setting till it's completely mixed in the batter. Add mashed banana and flour to the above mixture and beat for 30 seconds (don't over-beat or the bananas will start to oxidize a lot). Pour this mixture into a buttered 4 by 8 inch loaf baking pan and bake in the oven for 40-45 minutes, or until the skewer comes out clean when inserted in the middle of the bread. Let it cool on a rack before removing the banana bread from the pan.