

Bestwood



Clevercooks

BANANA BREAD



INGREDIENTS

- 1 1/4 cups sugar
- 1/2 cup buttermilk
- 1/2 cup butter
- 1 1/2 cups flour
- 2 eggs
- 3 riped bananas
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoons Vanilla Extract

PREP TIME

- Prep | 10 m
- Cook | 30-35 m
- Ready in | 40 m

PROCEDURE

- 01** Preheat oven to 350 degrees F. Mix sugar and butter, add eggs and buttermilk.
- 02** Mash the three riped bananas and the add to the bowl. Pour in the vanilla extract.
- 03** Mix in the flour, baking soda and salt. Mix well and pour batter into greased loaf pan or muffin pan
- 04** Bake for 30-35 minutes or until toothpick inserted into cupcake comes out clean. Leave to cool on wire rack for 5 minutes. Remove from pans; cool completely.