Banana Bread

Banana bread is so simple; everyone has a favorite recipe. I have experimented with many banana bread and banana cake recipes, and this is the one I always return to. Use the ripest bananas you can find.

1	1 1/3 cups	all-purpose flour
	1/2 tsp	salt
	1/2 tsp	baking soda
	1/4 tsp	baking powder
	2/3 cup	granulated sugar

Adjust the oven rack to the lower-middle position, and preheat the oven to 350°F. Grease and flour a large loaf pan. (Mine is 9 5/8 ″×5 1/2 ″×2 3/4 ″.)

In a large bowl, whisk together the flour, salt, baking soda, baking powder, and sugar. Set aside.

2	2	large ripe bananas
	6 tbsp	butter, melted, cooled
	1 tsp	vanilla extract

In another bowl, mash the bananas and stir them in with the melted butter and vanilla extract.

3	2	large eggs, lightly beaten

Add the eggs and stir until thoroughly blended.

Pour the liquid mixture into the dry ingredients. Stir until batter is smooth. Pour the batter into the loaf pan and bake at 350°F, until a toothpick inserted into the center comes out clean, approximately 55 minutes. Start checking the loaf at 30 minutes. Leaving the loaf in the pan, place on a wire rack and cool for at least 10 minutes. Carefully invert the loaf onto another wire rack to allow it to finish cooling. Slice and serve warm or store wrapped in aluminum foil.

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