



EASY BANANA BREAD

Once you try this super easy, moist banana bread recipe, you'll find yourself reaching for it again and again. Made with simple ingredients most have in our pantry already, this one will have your home smelling fantastic in no time! Delicious with butter or jam, or even just plain. Trust us, this is a winner!

Prep time: 8 minutes
Cook Time: 1 hour

Total Time: 1 hour and 8 minutes
Serving Size: 1 loaf, 10 servings

FEATURED BAKEWARE:

USA PAN® Loaf Pan

INGREDIENTS

FILLING:

- 1/2 cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 2 eggs lightly beaten
- 4 bananas mashed
- 1/2 teaspoon vanilla extract
- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

INSTRUCTIONS:

Preheat oven to 350 degrees.
Sift together the flour, baking soda, and salt and set aside.
In a large bowl, cream together your butter and sugar.
Once mixed well, add in the eggs, vanilla, and mashed banana.
Combine well.
Mix in the dry ingredients until just combined.
Pour batter into your USA PAN® Loaf Pan.
Bake in preheated oven for approximately 1 hour, until the batter is no longer wet and bread is cooked through.
Remove from oven to cooling rack.
Once cooled, remove from pan.
ENJOY!!