Banana Bread

Written by Janet
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Ingredients:

- 4 ripe bananas
- 1 large egg
- 1 cup sugar
- 1/3 cup melted butter (butter must be cold or almost cold)
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1½ cups of white flour

Preparation:

Preheat oven at 350º. In a medium bowl mix together sugar, egg, baking soda, and salt. Smashed the bananas in a separate plate then add the bananas and the butter to the mix and combine next add the flour and mix in. Pour the batter into a grease loaf pan and bake for about 1 hour or until a toothpick inserted on the center comes out clean. Let it cold before serving.