Simple & Delicious Banana Bread

Everyone loves banana bread, and this recipe makes it easy.

Here is what you will need:
3 Large Ripe Bananas, Mashed
1/3 Cup Melted Butter
1 Cup Sugar (can reduce to 3/4 cup if desired)
1 Large Egg, Well Beaten
1 Teaspoon Vanilla Extract
1 Teaspoon Baking Soda
Pinch of Salt
1.5 Cups All Purpose Flour

Preheat your oven to 350F.

With your mashed bananas in a large bowl, use a wooden spoon to mix in the melted butter, then mix in the sugar, egg and vanilla. Next sprinkle the baking soda and salt over the flour and mix the flour with a fork before adding the flour to the banana mixture. Continue to stir until will blended, then pour into a lightly buttered 4″ x 8″ loaf pan.

Bake for around 1 hour (use the toothpick test), then cool on rack to room temperature before removing from pan to slice and serve.