

Our Favorite Banana Bread

Ingredients

- 1 cup granulated sugar
- ½ cup butter
- 2 large eggs
- 3 ripe bananas mashed (about 1 1/2 cups)
- 1 Tbsp milk
- 1 tsp ground cinnamon
- 2 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

1. Preheat the oven to 325 degrees F. Grease a 9 x 5 inch loaf pan (or similar size loaf pan). I also like to line the bottom of the pan with a small piece of parchment or wax paper.
2. Cream the sugar and butter in a large mixing bowl until light and fluffy. Add the eggs one at a time, mixing after each addition.
3. Add the mashed banana and milk and stir to combine.
4. In another bowl, mix together the flour, baking powder, baking soda, cinnamon and salt. Add to the wet ingredients and stir everything just until combined.
5. Pour the batter into the prepared loaf pan and bake for 1 hour to 1 hour 10 minutes, or until a toothpick inserted in the center comes out clean.
6. Set aside to cool on a wire rack for a few minutes before removing the bread from the pan and allowing it to cool completely.