



Papa Ken's Banana Bread

The Ingredients

- 2 very ripe bananas
- 1/3 cup melted butter
- (salted or unsalted)
- 1 tsp baking soda
- Pinch of salt
- ¾ cups sugar
- 1 large egg beaten
- 1 tsp vanilla extract
- 1 ½ cups all-purpose
- flour

The Instructions

1. Preheat oven to 350 degrees, and butter a 4x8 inch loaf pan.
2. In a mixing bowl, mash the bananas with a fork until smooth.
3. Stir melted butter into the mashed bananas.
4. Mix in the baking soda and salt.
5. Stir in the sugar, beaten egg and vanilla extract.
6. Mix in the flour.
7. Pour batter into pan.
8. Bake for 50 minutes to 1 hour