

# Banana Bread

Yield: 1 loaf

Prep Time: 0:15:00

Cook Time: 0:55:00

Total Time: 1:10:00

1. Preheat oven to 350 °F. Grease an 8×4-inch loaf pan.

2. In a large bowl, beat butter until smooth, then gradually add sugar, beating until light and fluffy (about 3 minutes).

- 1/2 cup Unsalted Butter
- 1 cup Granulated Sugar

3. Beat in eggs one at a time until fully incorporated. Add mashed bananas and vanilla extract, stirring until well combined.

- 2 each Eggs
- 2 each Banana
- 1 tsp Vanilla Extract

4. In a separate bowl, sift together flour, salt, baking soda, and baking powder. Add to wet ingredients in three additions, mixing until almost combined after each addition.

- 1 1/2 cup All-Purpose Flour
- 1/4 tsp Table Salt
- 1 tsp Baking Soda
- 1/2 tsp Baking Powder

5. Gently fold in walnuts until just distributed.

- 1/2 cup Walnuts

6. Transfer batter to prepared pan and smooth top with spatula. Bake for 50-55 minutes, or until toothpick inserted into center comes out clean. Cool in pan for 10 minutes, then remove and cool completely on wire rack.