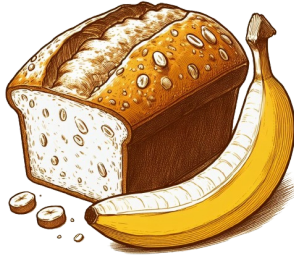


Banana bread



Ingredients:

- 2-3 ripe bananas, mashed (about 1 1/4 to 1 1/2 cups)
- 1/3 cup (76g) unsalted butter, melted
- 1/2 teaspoon baking soda
- Pinch of salt
- 3/4 cup (150g) sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups (205g) all-purpose flour

Instructions:

1. Preheat oven to 350°F (175°C). Butter a 8x4-inch loaf pan.
2. In a large bowl, mash the bananas until smooth. Stir in the melted butter.
3. Add the baking soda, salt, sugar, beaten egg, and vanilla extract. Mix well.
4. Gradually add the flour, mixing until just combined. Do not overmix.
5. Pour the batter into the prepared loaf pan.
6. Bake for 55-65 minutes at 350°F (175°C), or until a toothpick or wooden skewer inserted into the center comes out clean. A few dry crumbs are okay; streaks of wet batter are not.
7. Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Tips:

- For extra moist bread, use brown sugar instead of granulated sugar.
- Add in some chopped nuts, chocolate chips, or dried fruit for extra flavor and texture.
- If your bananas are not very ripe, you can brown them in a pan over medium heat for a few minutes before mashing them.
- This recipe can also be made into muffins. Simply bake for 20-25 minutes at 350°F (175°C).