



Banana Bread

A RECIPE BY ASHLEY POWER

ingredients

- 1 cup granulated sugar
- 1 stick butter or margarine, softened
- 3 large overripe bananas
- 1 teaspoon vanilla
- 1 tablespoon milk
- 2 egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt

OPTIONAL:

- 1 cup coarsely chopped nuts
- 1 package (12 ounces) semisweet chocolate chips

directions

- Pre heat oven to 350 degrees
- Prepare a loaf pan with butter spray and sugar (grease and coat)
- Cream together butter and sugar in a large bowl
- Add eggs one at time until incorporated
- Add bananas, vanilla, and milk
- Add in all dry ingredients (one cup at a time)
- Spoon into the prepared loaf pan. Bake for 50-60 mins until tooth pick comes out clean.
- Enjoy warm with butter or honey!