



Easy Banana Bread

- 1 cup sugar
- 8 Tbs (1 stick) butter, room temperature
- 2 large eggs
- 3 -4 ripe bananas
- 1 Tbs milk
- 1 tsp vanilla
- 1 tsp cinnamon
- 2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt

Yummy add-ins:

- Chocolate chips
- Coconut flakes
- Raisins
- Chopped nuts

With an electric mixer, cream the sugar and butter together in a large mixing bowl. Add the eggs one at a time, beating until all incorporated. Batter should be light and fluffy.

In a small bowl, mash the bananas with a fork. Mix in the milk, vanilla and cinnamon. In a separate bowl mix flour, baking soda, baking powder and salt.

Slowly add the bananas to the creamed butter and stir gently until combined. Add the flour mixture and stir just until all is combined. If you want, stir in a yummy add-in!

Pour into two bread pans. Bake at 325 degrees for 1 hour - 1 hour 15 minutes.