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Bananarama Nut Bread

Ingredients:

2 to 3 ripe bananas, mashed	1 teaspoon baking soda
1/3 cup unsalted butter, melted	Pinch of salt
1 cup granulated sugar	1 1/2 cups all-purpose flour
1 egg, beaten	1/2 cup chopped walnuts or pecans (optional)
1 teaspoon pure vanilla extract	

Instructions:



Preheat the Oven:

Start by preheating your oven to 350°F (175°C). Grease a 4x8-inch loaf pan.

Mash the Bananas:

In a mixing bowl, peel and mash 2 to 3 ripe bananas with a fork until they have a smooth consistency.

Mix the Wet Ingredients:

In a separate bowl, melt 1/3 cup of unsalted butter in the microwave. Let it cool slightly.

Add 1 cup of granulated sugar, 1 beaten egg, and 1 teaspoon of pure vanilla extract to the melted butter. Stir until well combined.

Combine Dry Ingredients:

In another bowl, whisk together 1 teaspoon of baking soda and a pinch of salt with 1 1/2 cups of all-purpose flour.

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Mix Everything Together:

Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Be careful not to overmix; a few lumps are okay.

If desired, fold in 1/2 cup of chopped walnuts or pecans for extra nutty goodness.

Pour and Bake:

Pour the banana nut bread batter into the greased loaf pan, spreading it evenly.

Bake in the preheated oven for 60 to 65 minutes, or until a toothpick inserted into the center comes out clean.

Cool and Enjoy:

- Allow the banana nut bread to cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely.
- Slice and enjoy your delicious Bananarama Nut Bread!

