Simply Perfect Banana Bread

Ingredients:

3 or 4 ripe bananas, smashed

1/3 cup melted butter

1 cup sugar

1 egg, beaten

1 teaspoon vanilla

1 teaspoon baking soda

Pinch of salt

1 1/2 cups of all-purpose flour

Directions:

1. Preheat oven to 350 degrees F.

2. In a large bowl, mash together the bananas until smooth.

3. Add the butter, egg, sugar, and vanilla to the banana mixture. Mix well.

4. Add the flour, baking soda, & salt. Mix well and pour into greased bread pans.

5. Bake for 50 minutes or until no longer doughy in the center.

Enjoy!

http://piece-of-home.com/simply-perfect-banana-bread/