

Two fantastic reasons to love brown bananas...

# The Best Banana Bread recipe in the whole wide world.

2 cups all-purpose flour  
1 teaspoon salt  
2 teaspoons baking soda  
1 cup butter or margarine  
1 cup white sugar  
1 cup packed brown sugar  
2 cups mashed overripe bananas (about 4 large bananas)  
4 eggs, beaten  
1 cup chopped walnuts...or chocolate chips

## DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans.

Sift the flour, salt and baking soda into a large bowl.

In a separate bowl, mix together the butter or margarine and sugar until smooth. Stir in the bananas, eggs, and walnuts until well blended.

Pour the wet ingredients into the dry mixture, and stir just until blended.

Divide the batter evenly between the two loaf pans.

Bake for 60 to 70 minutes in the preheated oven, until a knife inserted into the crown of the loaf comes out clean. Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack, and cool completely – resisting all temptation to cut off a slice. Wrap in aluminum foil to keep in the moisture. Ideally you want to refrigerate the loaves for 2 hours or more before serving...so go out and walk the dog, watch a movie, or find something to distract you from the awesome goodness in your fridge.

## SERVE:

Alone

With cream cheese

As Croutons - seriously, they're really good with spinach and chevre  
or my favorite, toasted with vanilla ice cream and a glass of pinot noir.

Enjoy!



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