

Best Banana Bread Ever

6 super ripe bananas
(slice one diagonally)
1 3/4 c ap flour
1 t baking soda
1/2 t salt
1 t vanilla

1 stick butter or margarine, melted
2 eggs
3/4 c brown sugar
1/2 c toasted walnuts, optional
2 T granulated sugar

Preheat oven to 350°F and prepare an 8 ½ x 4 inch loaf pan by spraying with vegetable spray.

Place 5 peeled bananas in a microwave safe dish, cover with plastic wrap & cut 2 or 3 vent holes in plastic. Microwave on high 5 mins. Drain but do NOT discard liquid.

Reduce banana juice by placing in a saucepan on med-high heat for 5 mins, stirring occasionally. You should have approximately 1/4 c of juice when it's been reduced.

In a large bowl, mix flour, baking soda & salt.

In medium bowl, mash bananas & reduced juice together; then add vanilla, butter and eggs mix well with a wooden spoon; then add brown sugar and mix well

Fold wet ingredients into dry ingredients using a rubber spatula – do not over mix. Fold in walnuts. Spread into prepared pan.

Place banana slices on both sides of the long edges of the pan, overlapping the slices. You do not want to place them in the center of the pan since this will inhibit the bread from rising while baking. Sprinkle granulated sugar over the entire top of the bread.

Bake at 350°F for 1 hour, use toothpick test to test for doness. Half way through the baking process, rotate pan 180°.

Yields: 1 loaf of bread