



Banana Banana Bread



Prep
15 m

Cook
1 h 5 m

Ready In
1 h 20 m

allrecipes!

Big Y

Big Y World Class
Market
650 Memorial Dr Ste 3
CHICOPEE, MA 01020

Recipe By: Shelley Albeluhn

"Why compromise the banana flavor? This banana bread is moist and delicious with loads of banana flavor! Friends and family love my recipe and say it's by far the best! It's wonderful toasted!! Enjoy!"

Ingredients

2 cups all-purpose flour	3/4 cup brown sugar
1 teaspoon baking soda	2 eggs, beaten
1/4 teaspoon salt	2 1/3 cups mashed overripe bananas
1/2 cup butter	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
- 2 In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
- 3 Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

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Butter

2 For \$6.00 - expires
in 4 days



Land O Lakes Butter Roasted Garlic With Olive Oil

2 For \$4.00 - expires
in 4 days



Eggs Large White

2 For \$3.00 - expires
in 4 days



Egghand's Best Eggs Brown, Large

2 For \$5.00 - expires
in 4 days