

INGREDIENTS

2 cups cake flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter

3/4 cup brown sugar

2 eggs, beaten

4-5 overripe bananas, mashed



METHOD Step 1

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Step 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.

Step 3

Stir banana mixture into flour mixture until just combined - don't over mix. Pour batter into prepared loaf pan.

Step 4

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. Serve slices buttered or as is.

