

## Banana Bread

- 1 1/3 cups flour
- 1/2 tsp. baking soda
- 1/4 tsp. baking powder
- 3/4 tsp. salt
- 2/3 cup sugar
- 2 eggs
- 2 very ripe bananas, mashed ( 1 cup)
- 5 1/3 tablespoons unsalted butter
- 1/2 cup chopped walnuts or pecans (optional)



1. Preheat oven to 350 degrees F. Grease an 8 1/2 x 4 1/2 - inch loaf pan.
2. Whisk together thoroughly the flour, salt, baking soda and baking powder.
3. In a large bowl, beat the butter and the sugar on high speed until lightened in color and texture, 2 to 3 minutes.
4. Gradually beat in the eggs. Fold in the mashed bananas and the walnuts or pecans just until combined.
5. Beat in the flour mixture until blended. Scrape the batter into the pan and spread evenly.
6. Bake 55 to 60 minutes or until a toothpick inserted comes out clean.

Let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack.

*Daniela Cazacu,  
RWW volunteer*