

# Marie Saba

*from my kitchen to yours*

## CLASSIC BANANA BREAD

### Ingredients

- 2 eggs
- 3/4 cup sugar
- 3 very ripe bananas, peeled and mashed
- 2 teaspoons vanilla
- 1/2 cup butter, melted and cooled
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped walnuts



### Instructions:

- 1** Preheat oven to 350 degrees F. Grease the bottom and sides of a 9 x 5 x 3-inch loaf pan.
- 2** In the bowl of a stand mixer, mix together eggs, sugar, bananas and vanilla. Add melted butter and mix to combine.
- 3** In a separate bowl, mix together flour, baking soda and salt. Add dry ingredients to wet ingredients and mix to combine. Fold in 3/4 cup walnuts, reserving 1/4 cup for sprinkling on top.
- 4** Pour batter into greased loaf pan and bake for 50-60 minutes, or until toothpick inserted into the center comes out clean.