

BREAD & BREAKFAST

Grandma's Banana Bread

This is my mom's and her mother's recipe. I added the vanilla as an optional ingredient. When I made this recipe into 10 mini loaves, I baked them at 350°F for 38-39 minutes.

2 cubes (1 cup) butter, softened
2 cups sugar
4 eggs, beaten
4 cups flour (half white, half whole-wheat)
2 teaspoons soda
1 teaspoon salt
6 mashed large bananas
Optional: 1/2 cup walnuts; 1-2 teaspoons vanilla

Mix wet ingredients in one bowl and dry in another. Combine together and pour into 4 8.5" x 4.5" pans greased and floured bread pans (or line pans with parchment paper). Bake at 325 °F for 1 hour (or 350 °F for 50-52 minutes).