Shannon's Banana Bread

Made with ♥ By Shannon

Prep time: 20 minutes

Bake time: 60 minutes

Servings: 10

Ingredients:

1/3 cup butter, softened

1 cup sugar

2 eggs

3 Tbsp. milk

1 tsp baking soda

1 tsp baking powder

½ tsp salt

2 cups flour

3 medium bananas

1 cup nuts (optional)

Directions:

1. Preheat oven to 350 degrees. Spray loaf pan with nonstick cooking spray.

2. In a small bowl, completely mash bananas. Set aside.

3. Mix dry ingredients together. Set aside.

4. Cream together butter and sugar. Add eggs one at a time, mixing well after each.

5. Add milk and dry ingredients. Beat until well blended.

6. Into the batter, add mashed bananas and nuts. Mix well. Pour into greased loaf pan.

7. Bake 60 minutes.

8. Let cool in pan for 10 minutes. Transfer to wire rack. Finally, cool completely and enjoy a piece of Shannon's banana bread.