Brittany’s Banana Bread

Ingredients:

1 ¼ cup flour

½ cup butter or shortening

¾ teaspoon baking soda

½ teaspoon salt

½ teaspoon cinnamon

1 cup sugar

½ teaspoon vanilla

2 eggs

¾ cup (or two whole) mashed ripe bananas

Materials:

Mixing bowls

Small bowl

Fork

Measuring cups

Measuring spoons

Mixer

Cooking spray

9” square baking pan

Oven

Oven mitts

Timer

Mixing spoon

Directions:

1. Preheat oven to 350° F.
2. Spray pan with cooking spray
3. Mash the ripe bananas in a small bowl with a fork.
4. Sift dry ingredients together in a mixing bowl. Set aside.
5. Use the mixer to cream butter or shortening in another mixing bowl.
6. Add sugar, vanilla, and eggs to butter and mix well.
7. Blend mashed bananas in with the butter mixture.
8. Add the flour mixture and stir by hand.
9. Bake in greased square pan for 35 minutes. (check to make sure it doesn’t get too brown)
10. Cool in pan.
11. Cut and enjoy!