

Banana Bread Recipe

1 cup sugar

1/3 cup butter

2 eggs

1 ½ cup bananas, mashed

1/3 cup water

1 2/3 cup flour

1 tsp baking soda

½ tsp salt

¼ tsp baking powder

Optional: 4-6 oz of chocolate chips or nuts (if you prefer)

Preheat oven to 350 degrees. Grease bottom of pan.

Mix sugar, butter, stir in eggs.

Add bananas and water. Beat 30 seconds.

Add remaining ingredients. Beat another 30 seconds.

Pour into pan. (If using muffins tins, about 2/3 full)

For bread: Bake for about 45 minutes (depending on your oven) and check for with toothpick. When it comes out clean, it is done. Original recipe called for 55-60 minutes, but I found that was too long. Also, depended on how deep your pan is, loaf pans needed more time.

For muffins: Bake for about 13-15 minutes, checking after 13 minutes for clean toothpick.