

Banana Bread

Source: Smitten Kitchen

Makes: 1 loaf

Ingredients

- 3 to 4 ripe bananas, smashed
- 1/3 cup melted salted butter
- 3/4 cup light brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla
- 1 tablespoon bourbon (optional)
- 1 teaspoon baking soda
- pinch of salt
- 1 teaspoon cinnamon
- up to 1/2 teaspoon nutmeg
- pinch of ground cloves
- 1 1/2 cups flour

Instructions

Preheat the oven to 350°F.

in a large mixing bowl, mix butter into the mashed bananas.

Mix in the sugar, egg, vanilla and bourbon (if using any), then add the spices.

Add the baking soda, salt and flour over the wet mixture and mix well.

Pour mixture into a buttered 4×8 inch loaf pan.

Bake for 50 to 60 minutes or until a tester comes out clean.

Cool on a rack before removing the loaf from the pan.

