Banana Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 or 4 ripe bananas, mashed
- 80g butter, melted
- 240g sugar (can be reduced to 180g dependent on ripeness of bananas)
- 1 egg, beaten
- 1 teaspoon baking soda
- pinch of salt
- 360g all-purpose flour

Instructions

1. Preheat oven to 350F/175C.
2. Mix butter and mashed bananas.
3. Mix in sugar, egg, baking soda, salt.
4. Stir in flour. Mixture should be lumpy.
5. Pour into buttered pan.
6. Bake for 50 minutes to 1 hour, until chopstick/toothpick comes out clean.
7. Cool, slice, serve~