Banana Banana Bread

Ingredients

2 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter 3/4 cup brown sugar

2 eggs, beaten

2 1/3 cups mashed overripe bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9×5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack