

Quick and Easy Banana Bread

Ingredients:

4 large, peeled, very ripe bananas
2 eggs
1 teaspoon vanilla
1 cup brown sugar
1 1/2 cups self-rising flour



Directions:

Preheat oven to 350 degrees F.

Take a loaf pan and line it with parchment paper or spray with non-stick cooking spray. Set aside.

In a bowl, add your bananas.

Mash them with a fork until they are almost smooth.

Then add the eggs and vanilla and stir together with a fork until well combined.

Add the brown sugar and self-rising flour and stir together until just combined.

Pour the mixture into your prepared pan.

Bake in the oven for 50 to 60 minutes or until a toothpick inserted in the center comes out clean.

Then remove from oven and let cool before slicing.

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