

Banana Nut Bread Recipe by Gloria Martinez

INGREDIENTS:

- 3 Ripe Bananas
- 2 Eggs
- 2 cups Flour
- ½ Cup Sugar
- 1 Teaspoon Baking soda
- 1 Teaspoon Vanilla Extract (optional)
- ½ Cup Chopped Walnuts
- A pinch of salt

PROCEDURE:

1. Preheat oven at 180°C
2. Sift flour and baking soda together
3. In another bowl, stir sugar, eggs, vanilla and butter until homogenous
4. Incorporate to flour and stir until smooth
5. Mash bananas with a fork and stir into batter
6. Pour the batter into a baking dish or a loaf pan. Bake for about 55 minutes. The bread is cooked when the tip of a knife comes out clean and dry
7. Let cool off for about ten minutes, remove from the baking dish, serve and ENJOY!

