

## Banana Bread

*FYI this is EXTREMELY easy and VERY delicious*

Ingredients:

2 cups flour

1 tsp baking soda

¼ tsp salt

1 egg

1 cup and 2 tbsp sugar

½ cup vegetable or canola oil

2 tbsp milk

½ tsp vanilla

3 very ripe bananas, mashed

Instructions:

1. Preheat oven to 325°F.
2. Grease bread loaf pan with butter or cooking spray.
3. In a medium bowl, whisk together flour, baking soda and salt until well combined and set aside.
4. In a large bowl, mix egg, sugar and oil until well combined.
5. Add dry ingredients to wet ingredients and stir well. Mixture will be very thick.
6. Add milk, vanilla and bananas. Stir until well incorporated.
7. Pour batter into loaf pan.
8. Bake for 65-75 minutes until a knife from the center comes out clean.

