

Chef Neiman Marxist's Banana Bread

Ingredients

- 3 very ripe bananas, peeled
- 1/3 cup melted butter
- 1 teaspoon Baking Soda
- Pinch of salt
- 1/2 cup sugar (3/4 cup if you like it more sweet)
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups of all-purpose flour

Method

1. Preheat the oven to 350°F and butter a 4x8-inch loaf pan.
2. In a mixing bowl, mash the ripe bananas with a fork until completely smooth like baby food. Stir the melted butter into the mashed bananas.
3. Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.
4. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 350°F (175°C), or until a tester inserted into the center comes out clean.
5. Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool to slightly warm. Slice with bread knife to prevent crumbling and serve.

1. Ingredients: Bananas, Butter, Baking Soda, Salt, Sugar, Large Egg, Vanilla Extract, All-Purpose Flour.



2. Three very ripe bananas



3. In a mixing bowl, mash the ripe bananas with a fork until completely smooth like baby food.



4. One third cup melted butter



5. Add and stir the melted butter into the mashed bananas.



6. Add and mix in 1 teaspoon of baking soda and a pinch of salt.



7. Beat 1 egg.



8. Add beaten egg.



9. Add with egg half cup of sugar and 1 teaspoon of vanilla extract and stir.



10. Egg, sugar, vanilla extract, stirred.



11. Add 1 & half cup All-purpose flour.



12. Mix in flour.



13. Add half cup of Walnuts.



14. Blend in Walnuts.



15. Butter Loaf Pan.



16. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 350°F (175°C).



17. Baked. Remove from oven and let cool in the pan for a few minutes.



18. Remove the banana bread from the pan and let cool on rack to slightly warm.



19. Slice with bread knife to prevent crumbling.



20. Serve warm with a little Sweet Butter.

