



Tools

Locations

Plate/Store

Yield	2	ea	Prep
Portion	1	ea	Cook
Num Portions	2		Finish
			Shelf

Ingredients

4	ounces	butter
4	ounces	brown sugar
4	ounces	granulated sugar
2	ea	egg
10	ounces	mashed, ripe banana
10	ounces	a.p. local flour
1	tsp	baking soda
1/2	tsp	salt

Procedure:

1. Cream the butter, granulated sugar and brown sugar using the paddle attachment on a mixer.
2. Beat in the eggs one at a time, scraping the bowl often.
3. Add the mashed bananas and mix to combine.
4. Sift together the flour, baking soda and salt and gradually beat this into the butter mixture. Divide the dough into 2 greased loaf pans and bake at 350 F for 35-40 minutes or until done. Allow to cool and hold wrapped in plastic wrap until needed.