

Banana Bread-Perfected Recipe for Our Family

3 sticks of butter

4 cups AP flour

1 1/2 t salt

1 t baking soda (maybe 1/4 t more too)

1 1/2 cups sugar

6 large eggs

6 very ripe bananas

1+cup(s) chopped walnuts

Preheat oven to **350** degrees. Spray/butter **2 loaf pans** and set aside. In mixer, mush around your butter. Add sugar and cream together. Let the mixer go on high until the mixture is very pale yellow and fluffy. Scrap sides of bowl, mix in one egg at a time until combined. Now, against the wisdom of other recipes, I add the bananas here. Also, I put the baking soda and salt in now and mix everything together. Then with the mixer on low, I add one cup of flour at a time just until everything is combined. Toss your walnuts in with that last cup of flour and you are ready for the pans. Pour the batter into the prepared pans and bake for 60-70 minutes or until a toothpick inserted into the center comes out with only a few moist crumbs attached. Set pans on a cooling rack for ten minutes and then remove from pans and continue cooling.

We store our banana bread in the refrigerator for up to a week or pop it in the freezer for a later date!