

BANANA BREAD

Cream together:

120 grams butter
1 cup sugar
2 eggs
1 teaspoon vanilla extract
3 ripe bananas, mashed

Sift together:

1¼ cups flour (all purpose)
2 teaspoons baking powder

Add dry ingredients to wet ingredients, stir until blended and smooth.
There might be chunks of banana. That's OK.

Grease and flour a loaf pan.

Bake in a preheated 350°F (180°C) oven for about an hour or until a toothpick inserted in center comes out clean.
(Less baking time if you prefer the bread still a little gooey in the center.)

You can serve it with cream cheese.