



Banana bread

When it comes to bananas, I never know how many is enough/too many to buy. Sometimes they're gobbled up in a couple of days, and others times... well you know what happens to a neglected banana. Once they turn brown, my kids won't touch them (and frankly, neither will I). Instead of tossing them out, I bag these over-ripened bananas in 3s and freeze them for this recipe. The riper (read: mushier) the banana, the better (read: more moist) this cake will be.

Ingredients:

- 3 c flour
- 1 tsp salt
- 1 tsp baking soda
- 1/2 tsp baking powder
- 2 tsp cinnamon
- 3 eggs
- 1 1/2 c sugar
- 1 c oil
- 3 bananas (If you are using frozen bananas, make sure you fully defrost them in a bowl. Do not be put off by their consistency.)
- 1 tsp vanilla

Directions:

1. Preheat oven to 350
2. Combine the dry ingredients. Set aside.
3. In a mixer, combine the sugar and "wet" ingredients. Add the dry ingredients.
4. Spray 2 loaf pans and divide evenly.
5. Bake for 50-60 minutes until toothpick comes out clean.

Enjoy right away or wrap tightly and freeze for another time.