**Easy Banana Bread**

Ingredients:

4 Ripe Banana’s (I like to use 6) ½ cup Butter

½ cup Sugar ½ cup packed Brown Sugar

2 Lg. Eggs ½ tsp. Vanilla

1 tsp. Baking Soda 1 ½ cups Flour

Additional items: non-stick spray, loaf pan. Also, you may add chopped nuts.

Pre heat oven to 350 degrees

Mush Banana’s in mixing bowl. Melt Butter and add to Bananas. Mix well. Then add regular sugar and brown sugar until all mixed well. Continue mixing add eggs, when blended in well add Vanilla and Baking Soda. Mix some more.

Slowly add in Flour, use rubber spatula to get off the sides of the bowl. Continue Mixing until all ingredients are mixed well. (Now is a good time to add nuts if wanted.)

Pour mixture in to sprayed loaf pan. If you want smaller loafs fill pans about ¾ full or a little less.

Bake for about 50 to 60 minutes for large loaf pan. 40 to 50 minutes for smaller pans. Or until toothpick inserted in center comes out clean.

Let cool for about 10 minutes. Slice and Serve. Enjoy!

Watch Video of My Banana Bread. Miss you All!!!!