Banana Bread

2 to 3 medium overripe bananas peeled (about 1 1/4 to 1 1/2 cups mashed)

1/3 cup butter, unsalted or salted, melted

1/2 teaspoon baking soda (not baking powder)

1 pinch salt

3/4 cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)

1 large egg, beaten

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

Preheat oven to 350 and spray 8 by 4 inch bread loaf pan.

Directions:

Mash the bananas and add the butter: In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.

Mix in the remaining ingredients:

Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract.

Mix in the flour and pour in bread pan.

Bake for 55 to 65 minutes at 350, or until a toothpick inserted into the center comes out clean. A few dry crumbs are okay; streaks of wet batter are not. If the outside of the loaf is browned but the center is still wet, loosely tent the loaf with foil and continue baking until the loaf is fully baked.

Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve.

Wrapped well, the banana bread will keep at room temperature for 4 days. For longer storage, refrigerate the loaf up to 5 days, or freeze.