

RIDICULOUSLY SIMPLE BANANA BREAD

Ingredients:

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| 250 mL | flour |
| 5 mL | baking soda |
| 1 | large egg |
| 60 mL | vegetable oil |
| 125 mL | sugar |
| 125 mL | ripe banana, mashed |
| 25 mL | chopped pecans (optional) |
| 3 mL | Vanilla |
| 2 mL | Salt |
| 3 mL | Banana Extract |
| 3 mL | Cinnamon |



Method:

1. Preheat the oven to 350° F. Check the oven rack is in the middle. Spray both loaf pans lightly with Pam spray.
2. In a medium mixing bowl, sift the flour, salt, cinnamon and baking soda.
3. Mash the banana with a fork on a cutting board, until completely smooth.
4. Chop pecans into small pieces.
5. In a small mixing bowl, use a fork to beat together the egg, oil, sugar, mashed bananas, vanilla and banana extracts, and chopped pecans.
6. Make a well and add the wet ingredients **into** the dry and fold together using a rubber spatula until the wet and dry ingredients are well blended.
7. Pour into two mini greased loaf pans and bake for 30 minutes.

Test for Doneness: Nicely browned and when you press the top of loaf it springs back. Also be sure that there is no wet batter down the center of the crack that forms on the top of the loaf.