



Baby Banana Bread

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 ripe bananas
- 8 tablespoons (1 stick) unsalted butter, room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon milk

Directions

1. Preheat the oven to 325 degrees Fahrenheit and Butter four 5.75 x 3.25 x 2.25 pans or one 9 x 5 x 3 inch loaf pan.
2. In a medium sized bowl whisk together the flour, cinnamon, baking powder, baking soda and salt.
3. In a separate, large bowl mash the peeled bananas with a potato masher until they're a soup like consistency.
4. Add the butter and continue to mash until thoroughly mixed in.
5. Whisk sugar and eggs into mixture to combine.
6. Whisk the dry mixture into the wet mixture in batches until they're completely combined.
7. Pour batter into prepared pan(s) and bake. Bake one hour for a large loaf or 45 minutes for small loaves. A toothpick inserted in the center should come out clean.
8. Let the bread cool in the pan for 15 minutes. Afterward remove the bread and let it cool completely before slicing.
9. Spread slices with honey or serve with ice cream.