Bowdoin Banana Bread

Yield: 2 loaves

½ c. butter
1 c. sugar
3 ripe bananas, smashed well
2 eggs

½ tsp. salt
1 tsp. baking soda
½ tsp. baking powder
2 c. flour

1. Preheat oven to 350 degrees. Spray two loaf pans with vegetable oil.
2. In a large bowl, cream butter and sugar until fluffy, add bananas and mix until smooth.
3. Mix in eggs.
4. In a separate bowl, whisk together the dry ingredients (salt, soda, powder, flour) and gently mix into banana mixture until blended.
5. Pour batter into prepared pans and bake 50-60 minutes or until toothpick inserted into the center comes out clean.
6. Let cool before slicing.