



## 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.