

THE ULTIMATE BANANA BREAD

Recipe from Dorothy Salkin

I've spent a lifetime searching for the best banana bread recipe. I've made dozens of banana breads but never found one that was "moist" and very "banana tasting." I am overjoyed to tell you that I finally found THE ULTIMATE BANANA BREAD.

- 2 cups all-purpose flour
- ½ cup sugar
- ¼ cup light brown sugar
- 1 teaspoon baking soda
- 3 VERY RIPE, darkly speckled bananas
mashed completely (measure 1 ½ cups)
- ¼ cup sour cream
- 2 large eggs
- ¼ cup canola oil
- 2 teaspoons vanilla
- 2/3 cup chopped pecans

1. Preheat oven to 350°F. Pam a 9" loaf pan very well.
2. In a large bowl, whisk together the flour, sugar, brown sugar and baking soda.
3. In a separate medium bowl, whisk together the mashed bananas, sour cream, eggs, oil and vanilla.
4. Add the wet ingredients to the dry ingredients being very careful to mix just until combined.
5. Stir in chopped pecans. Be careful not to overmix. Be sure not leave any dry flour areas in the mixture.
6. Bake bread for 50 minutes. Use a cake tester, making sure there is no batter appearing on it.
7. Remove from oven and cool in pan for 10 minutes. Then turn out onto baking rack.

It cannot be any better than this – it is moist and you can smell the aroma of the bananas, mmmmmmmmm! So delicious. Be sure to let it cool before you make perfect slices.

Enjoy!

Love,
Dorothy