

Recipe from my friend Doree's kitchen.

Doree's Banana Bread

1-3/4" c flour
3/4 c sugar
3/4 c brown sugar
1 t baking soda
1/2 t salt
2 eggs
4-5 mashed bananas
1/2 c vegetable oil
1/4 c plus 1 T of buttermilk
1 t vanilla extract

Preheat the oven to 325F. In a large mixing bowl combine all of the dry ingredients, from the flour through the salt. In a separate mixing bowl, beat together the wet ingredients, from the eggs through the vanilla. Once mixed, slowly add the dry ingredients to the wet ingredients and beat until the batter is smooth. Pour into a greased loaf pan and bake for 1 to 1-1/2 hours.

Tip: Depending on your oven, begin testing the bread with a toothpick after an hour. If the toothpick comes out clean, the bread is done. If not, keep baking and testing every 5-10 minutes.

