

a pearl kind of girl

Banana Bread

1 3/4 cups all-purpose flour	1/2 cup unsalted butter, softened
1 teaspoon baking soda	1/4 cup granulated sugar
1/2 teaspoon salt	1/2 cup firmly packed light brown sugar
1 teaspoon ground cinnamon	1 teaspoon vanilla extract
4 very ripe bananas	2 large eggs
1 teaspoon fresh lemon juice	1/4 cup milk
	1/2 cup chopped pecans

Preheat oven to 350 degrees. Sift flour, baking soda, salt and cinnamon in a large bowl.

Mash bananas with lemon juice in a small bowl.

Beat butter, sugar and vanilla on medium speed until light and fluffy. Add eggs until blended.

Add flour mixture to butter, alternating with milk, beating on low until blended.

Add banana mixture until blended (just a few seconds).

Pour batter into a greased 8x4 inch loaf pan and bake for 55 to 60 minutes.

