



FRANKO'S FAVORITES

BEST BANANA BREAD EVER

(Sandy Morrow)

Preheat oven to 350 degrees F. Cream together $\frac{1}{4}$ cup butter and 1 cup white sugar. Add 1 beaten egg and 3 mashed bananas. In a separate bowl blend 1 $\frac{1}{2}$ cups all-purpose flour, 1 tsp. baking soda and 1 tsp. salt. Add this to the banana mixture. Mix in 1 tsp. vanilla. Bake in greased loaf pan for 1 to 1 $\frac{1}{4}$ hours. (I've given you this recipe before, but it's worth repeating. On occasion, I've left the bananas in their skins and put them in the freezer. When I have time to make the bread, I simply let them thaw in a bowl and remove the skins. The thawed bananas look awful, but the bread tastes the same.)