**Banana Bread**

**Ingredients:**

1/3 cup melted butter

2-3 VERY ripe bananas

1 cup sugar

1 egg, beaten

1 teaspoon vanilla extract

1 teaspoon baking soda

Pinch Salt

1 ½ cups flour

**Directions:**

Day 1:

1. Preheat the oven to 350 degrees
2. Grease the loaf pan with oil or cooking spray
3. In a LARGE mixing bowl, mash the ripe bananas with a fork until smooth.
4. Add the melted butter to the mashed bananas, mix.
5. Mix in the baking soda and salt.
6. Beat the egg in a small cereal bowl
7. Stir in the sugar, beaten egg, and vanilla extract to the large mixing bowl
8. Mix in the flour until all combined
9. Pour batter into load pan
10. Bake for 50 minutes- 1 hour or until a toothpick insterted in the middle comes out clean.
11. Remove from oven and let cool before eating

Day 2:

1. Cut into enough slices for everyone in the class
2. These can be microwaved for a few seconds to warm them up
3. Put on plate on the serving table and enjoy!