Directions

- 1. Wash hands with soap and water.
- 2. Preheat the oven to 350 °F.
- 3. Peel the bananas. Put them in a mixing bowl. Mash the bananas with a fork.
- 4. Add the egg, oil, milk, sugar, salt, baking soda, and baking powder. Mix well with the fork.
- 5. Slowly stir the flour into the banana mixture. Stir for 20 seconds until the flour is moistened.
- 6. Lightly grease a 8 x 4-inch to 10 x5-inch bread pan with a little oil or cooking spray. Or, line the pan with wax paper.
- 7. Pour the batter into the bread pan.
- 8. Bake for 45 minutes until a toothpick inserted near the middle comes out clean.
- 9. Let the bread cool for 5 minutes before removing it from the pan.

Notes

The key to good banana bread is to use well-ripened bananas that are covered with brown speckles. Try using half whole wheat flour to add some fiber.

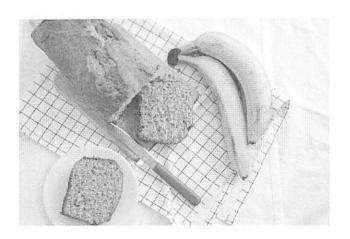
Learn more about:

• Bananas

Source:

Adapted from the Pennsylvania Nutrition Education Network

Banana Bread



Makes: 12 servings

Total Cost: \$\$\$\$

This banana bread recipe packs in 3 large bananas per loaf! It's a terrific way to use over-ripe bananas.

Ingredients

- 3 large bananas (well-ripened)
- 1 egg
- 2 tablespoons vegetable oil (or cooking oil of choice)
- 1/3 cup skim milk
- 1/3 cup sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 1/2 cups flour



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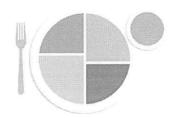
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Serving Size: 1 slice, 1/12 of recipe

Nutrients	Amount
Total Calories	137
Total Fat	3 g
Saturated Fat	0 g
Cholesterol	16 mg
Sodium	328 mg
Carbohydrates	26 g
Dietary Fiber	1 g
Total Sugars	10 g
Added Sugars included	5 g
Protein	3 g
Vitamin D	0 mcg
Calcium	26 mg
Iron	1 mg
Potassium	155 mg

Nutrition Information MyPlate Food Groups





N/A will display when nutrient data is unavailable