

Bubi's Banana Bread

Ingredients:

- 3 or 4 ripe bananas, smashed
- 1/3 cup melted unsalted butter
- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 shot of Kahlua
- 1 teaspoon baking soda
- a good pinch of salt
- 1 1/2 cups of all-purpose flour

Directions:

1. Preheat the oven to 350 F.
2. With a wooden spoon, mix butter into mashed bananas in a large mixing bowl.
3. Mix in the sugars egg, vanilla and Kahlua.
4. Sprinkle the baking soda and salt over the mixture and mix in.
5. Add the flour last and mix in.
6. Pour mixture into a buttered 4X8 inch loaf pan.
7. Bake for 1 hour.
8. Cool on a wire rack, about 5 minutes.
9. Remove from the pan
10. Slice and ENJOY!