



## TIPS & TECHNIQUES

Mashing bananas in a wide, shallow bowl is a favorite part of this recipe for little chefs to take on.

Because this bread is almost a cake, it makes for a delicious special treat or dessert.

For more flavor, toast walnuts or pecans if you're using them. They burn quickly so check frequently while toasting at 250 degrees in the oven.

## SKILL IT RECIPE

### INGREDIENTS

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| 3/4 cup (1 1/2 sticks) unsalted butter, room temperature, plus more for pan | 1 1/4 cups sugar                                 |
| 2 cups all-purpose flour  | 3 large eggs                                     |
| 2 teaspoons baking powder   | 2 tsp vanilla extract                            |
| 3/4 teaspoon salt   | 3 cups mashed medium very ripe bananas (about 6) |
| 1/2 teaspoon baking soda  | 1 cup semi-sweet chocolate chips (optional)      |
|   | 1 cup toasted walnuts or pecans (optional)       |

### DIRECTIONS

- 1 Pre-heat your oven to 350 degrees. Line a 9x5x3 loaf pan with parchment paper and set aside. Whisk dry ingredients together in a bowl and set aside: flour, baking powder, salt, and baking soda. You can use a dinner fork for this or a whisk since they're quite fun.
- 2 In a separate large bowl, mash all six bananas until no very large pieces remain. Have fun & set aside.
- 3 Get out your favorite electric mixer and beat together your sugar and butter until it's light and fluffy. Add eggs one at a time, beating well each time. Add vanilla and beat again. With mixer on a low setting, add flour mixture in three additions and alternate with the banana mixture. (Flour-banana-flour-banana-flour.) Stir until just combined being careful not to over-mix. Stir in add-ons like chocolate chips or nuts by hand.
- 4 Pour batter into pan. Bake until a skewer or toothpick inserted into the center of the loaf comes out with only a few moist crumbs. This should take anywhere from 60-75 minutes. If the loaf looks quite brown on top before the toothpick comes out clean, loosely tent the top with a piece of aluminum foil and continue cooking. Once done, remove from oven with your favorite oven mitts and let cool for 10 minutes in the pan before cooling completely on a wire rack. Slice and enjoy!