

Buttermilk Banana Bread

<http://unihomemaker.com/2013/04/06/buttermilk-banana-bread/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, softened
- 2/3 cup of granulated sugar
- 2 eggs
- 3 medium size bananas, mashed
- 4 tablespoons of buttermilk
- 2 teaspoons of vanilla extract
- 1 3/4 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/8 teaspoon of baking soda
- 1/2 teaspoon of salt

Preparation:

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

Using a stand mixer (or mix by hand) cream butter and sugar until fluffy. Beat in eggs, mashed bananas, buttermilk and vanilla extract. Add flour, baking powder, baking soda and salt. Mix until well combined.

Pour batter into the prepared pan and bake for 55-60 or until toothpick/tester inserted into the center comes out clean. Let the bread cool in the pan on the cooling rack completely before serving.