



Makes: 2 loaves

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

- 2 cups granulated sugar
- 1 cup unsalted butter, room temperature
- 6 ripe mashed bananas
- 4 well-beaten eggs
- 2 & 1/2 cups cake flour (see Chef's Note)
- 1 tsp salt
- 2 tsp baking soda

Preheat oven to 350°F. Spray two 1-pound loaf pans with baking spray.

Cream together, either by hand or in a mixer, the sugar and butter until fluffy, approximately 3 minutes. Add the bananas and eggs.

Sift the flour, salt and baking soda three times in a small bowl. Add the dry ingredients to the banana mixture. Do not overmix.

Split batter between the two loaf pans and bake for 45-50 minutes, or until a tester comes out clean.

Remove from oven and let pans sit on a cooling rack for 15 minutes. Remove loaves from pans and let cool completely or eat while warm.

Chef's Note:

If you don't have cake flour, you can make your own by putting 5 tablespoons of corn starch in the bottom of your measuring cup and adding enough all-purpose flour to make 2 1/2 cups needed for this recipe. (If you ever need it for another recipe, use the ratio of 2 tablespoons to one cup of flour. Just be sure to add the flour to the corn starch to total one cup.)

This recipe can easily be halved to make one loaf.

Original recipe from Patsy Hall, courtesy of Kona Inn