



BREAKFAST & BRUNCH

Banana Bread THE MINIMALIST

— WILL THOMAS, Senior Analyst



COOKING TIME
50 minutes



YIELDS
1 loaf



STEPS

1. Cream butter and sugar. Add eggs, slightly beaten. Mash bananas and add dry ingredients. Grease pan and dust with flour.
2. Bake at 325°F for one hour in loaf pan, or 50 minutes in tube pan.



INGREDIENTS

1 cup sugar
1/2 cup butter
2 eggs
3 ripe bananas
2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt

We'd love to see how yours turned out, or even better—share your own creative banana bread recipe with us!

Ping us at imprint@imprintcontent.com or on [LinkedIn](#).

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