

# *Banana bread*

## *Ingredients*

100g of butter  
~ 100g (depending on the degree of ripening of bananas)  
2 eggs  
2-3 bananas (depending on their sizes)  
215g of flour  
1 C.C. of baking powder  
1/4 C.C. of salt

## *Preparation*

1. Preheat the oven to 175 ° C (350 ° F).
2. Lightly grease a 23 x 13 cm cake pan.
3. In a large bowl, beat the butter and brown sugar in cream.
4. Incorporate the eggs and banana puree until you get a homogeneous mixture.
5. In a bowl, mix the flour, baking soda and salt, then incorporate the banana mixture. Stir right to humidify.
6. Pour the dough into the prepared cake pan.
7. Bake in the preheated oven for 60 to 65 minutes, until a toothpick inserted in the center of the bread comes out clean.
8. Let the bread cool in the mold for 10 minutes, then unmold it on a rack.