



♥ recipes worth sharing

⇒ Joy's ⇒

BANANA BREAD



My sister has been the go-to for banana and zucchini bread for as long as I can remember. This is her recipe. It is so good. I hope you like it. ♥



PREP TIME
20 min



COOK TIME
10 min



TEMPERATURE
350°F



YIELD
5 servings

⇒ INGREDIENTS ⇒

- 2 cups sugar
- 1 cup butter
- 4 eggs
- 4 tablespoon milk
- 2 tablespoon vinegar
- 8–12 bananas
- 4 cups flour
- 2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon



RHINO TIP

For a fun twist, sprinkle chocolate chips on top or mix some into the batter. If you like nuts, chopped walnuts can be added too.

⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1** Cream the butter and sugar.
In a large bowl, cream the butter and sugar until smooth.



- 2** Add the eggs, milk, vinegar, and bananas.
Mix in the eggs, milk, vinegar, and bananas until well combined.



- 3** Add the remaining ingredients.
Add the flour, baking soda, salt, and cinnamon, then mix well.



- 4** Pour into greased pans.
Grease the pans and fill them only about half full—no more.



- 5** Bake.
Bake at 350°F until done.

⇒ TIPS & VARIATIONS ⇒

♥ Sprinkle chocolate chips on top for a sweet finish.

♥ Mix a handful of chocolate chips into the batter for extra fun.

♥ Add finely chopped walnuts if you enjoy a little crunch.

♥ Fill pans only halfway so the loaves bake up beautifully.

⇒ Family favorites, one recipe at a time. ⇒