

The BEST Banana Bread

(double the recipe to make 2 loaves in long narrow pans)

Ingredients:

Nonstick vegetable oil spray

1 3/4 cup all-purpose flour (3½ c)

1 1/2 teaspoons baking soda (3 tsp)

3/4 teaspoon kosher salt (1½ tsp)

3 large eggs (6)

1 1/2 cups sugar (3 c)

1 cup mashed ripe bananas (about 2 large) (4 bananas)

3/4 cup vegetable oil (1½ c)

Preheat oven to 350°.

Coat a 9x5x3-inch loaf pan with nonstick spray.

Whisk flour, baking soda, and salt in a medium bowl.

Mash bananas in large bowl. Whisk in eggs, sugar and oil until smooth.

Add dry ingredients to banana mixture and stir just until combined (fold with spatula).

Scrape batter into prepared pan and smooth top.

Bake until a tester inserted into the center of bread comes out clean, 60-70 minutes.

Transfer to a wire rack; let bread cool in pan for 15 minutes.

Run a knife around inside of pan to release the bread.

Turn out onto rack and let cool completely.

(From Bon Appetit)