

Terry's Terrific Banana Bread

3 ripe bananas
1 cup sugar
1 egg
4 Tablespoons butter, melted and cooled
1½ cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

Preheat oven to 325 degrees
Lightly grease a loaf pan (9" by 5")

In a medium bowl, mash bananas; beat in sugar, then egg, then butter.
In another bowl, sift together flour, salt, and baking soda. Add dry to wet ingredients and mix well. Pour batter into prepared pan, place in middle of the oven and bake approximately 60 minutes. When baked enough it will begin to pull away from the sides of the pan and a wooden pick inserted in the center will come out clean. Not to worry if a crack forms down the center of the loaf.
Let the loaf cool in its pan on a wire rack for 10 minutes, and then turn out onto the rack to finish cooling.