Banana Bread

Ingredients

1 1/2 c Flour
1 t Baking Soda
1/2 t Salt
3/4 c Sugar
1/2 c Vegetable Oil
2 Eggs
1 t Vanilla Extract
1 1/2 c Bananas (about 3, mashed)

Instructions

1. Preheat oven to 350 degrees; coat a 5x8" loaf pan with nonstick spray.
2. Whisk flour, baking soda, and salt together in a bowl; set aside.
3. Blend sugar, oil, eggs, and vanilla together in a second bowl with a hand mixer until light in color, 2-3 minutes. Alternately add flour mixture and mashed banana to the egg mixture, starting and ending with flour. Blend just until flour is combined.
4. Pour batter into prepared pan and bake until a toothpick inserted in the center comes out clean, 1 hour. Let bread cool in pan for 10 minutes before turning out; cool completely before slicing.