Banana Bread

Makes a loaf of banana bread

Ingredients

1 stick unsalted butter, softened (if using salted, don't add salt later)
1 cup granulated sugar
2 large eggs
¼ cup milk
1 teaspoon vanilla extract
3 medium bananas, very ripe
2 cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
½ cup chopped nuts or chocolate chips (optional)

Instructions

1. Preheat oven to 350° and line the loaf pan with parchment paper.
2. Combine butter and sugar in a bowl and mix in the eggs.
3. Mix in the milk and vanilla.
4. Peel the bananas and add them to the batter, mashing them to form an even consistency.
5. Add the flour, baking soda, and salt. Mix until combined.
6. If using nuts or chocolate chips, mix them in now.
7. Pour the batter into the pan.
8. Bake for 60-70 minutes or until the top is a caramelized dark brown and lightly split. A toothpick should come out clean.
9. Cool for 10 minutes, remove from the pan, and cool for another 10 minutes before enjoying.

Source

https://www.reddit.com/r/easyrecipes/comments/fvhc6v/have_a_bunch_of_bananas_that_are_getting_old_make/

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