

Banana Bread

Adapted from Field of Greens – Makes 1 Loaf

Ingredients

- 1 1/2 cups unbleached white flour
 - 1/2 teaspoon salt
 - 1 teaspoon baking soda
 - 10 tablespoons unsalted butter, softened
 - 1/2 cup sugar
 - 1/2 cup light brown sugar
 - 2 eggs
 - 3 or 4 ripe bananas, mashed (1 1/2 cups)
 - 1 cup shredded unsweetened coconut*
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Instructions

1. Preheat oven to 350°F. Grease a 9×5-inch loaf pan.
 2. Sift together the flour, salt, and baking soda.
 3. In a separate bowl, cream the butter and sugars until light and fluffy.
 4. Add the eggs one at a time, beating after each addition until smooth.
 5. Stir in the mashed bananas.
 6. Add the dry ingredients and all but 2 tablespoons of the coconut. Mix until just blended.
 7. Spread the batter evenly in the prepared pan.
 8. Bake for 60–70 minutes.
 9. Halfway through baking, sprinkle the top with the reserved coconut.
 10. The bread is done when a skewer inserted in the center comes out clean and the top is golden brown.
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Note: You can replace the coconut with toasted walnuts, pecans, or **chocolate chips** — which is my personal favorite!

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