

## MARI'S BANANA BREAD

*Pan de Platano*

2 cups of all purpose flour  
1 ½ teaspoons baking soda  
½ teaspoon salt  
2-3 large overripe bananas or 3-4 or smaller bananas  
¾ cup of sugar  
¾ cup of butter  
3 eggs  
1 teaspoon vanilla extract  
¼ cup chopped pecans

Preheat oven at 350 degrees Fahrenheit. Lightly butter and flour a 9x5 inch loaf pan. Mash bananas and sugar with an electric mixer. Add the melted butter, eggs, and vanilla. Turn off mixer and add in flour, baking soda, and salt. Turn on the mixer to incorporate all of the ingredients. Pour the batter into the loaf pan. Sprinkle the pecans on top. Bake for about 45 minutes or until golden brown or a toothpick inserted to the center of the loaf comes out clean. Cool the bread in the pan for 10 minutes and place on a rack before slicing. You can freeze the dough in the loaf pan a day before. Baking it frozen takes an hour.



[www.lavillabonita.com](http://www.lavillabonita.com)

+1-646-216-8604 US

Mexico's # 1 Culinary Vacation Destination

[reservations@lavillabonita.com](mailto:reservations@lavillabonita.com)

[www.youtube.com/chefana](http://www.youtube.com/chefana)