



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Nana's Banana Bread

Recipe adapted from DamGoodSweets

Makes 1 loaf

1 stick unsalted butter, at room temperature, plus more for the pan  
1<sup>3</sup>/<sub>4</sub> cups all-purpose flour, plus more for the pan  
½ teaspoon cinnamon  
1 teaspoon baking soda  
½ teaspoon salt  
3 very ripe bananas  
1 teaspoon fresh lemon juice  
½ cup sugar  
½ cup packed light brown sugar  
½ teaspoon pure vanilla extract  
2 large eggs  
¼ cup buttermilk

1. *Heat the oven to 350°. Grease the bottom and sides of a 9-by-3-inch loaf pan with butter, then dust with flour.*
2. *In a bowl, sift together the 1<sup>3</sup>/<sub>4</sub> cups flour, cinnamon, baking soda and salt. In another bowl mash the bananas with the lemon juice.*
3. *In a large bowl, using an electric mixer, beat the 1 stick of butter with the sugar and vanilla. Beat in the eggs, one at a time. Add a third of the dry ingredients and half of the buttermilk; mix. Repeat until all of the dry ingredients and buttermilk are incorporated, then beat in the banana mixture.*
4. *Pour the mixture into the loaf pan and bake in the middle of the oven for 60 to 70 minutes, until the top of the bread is golden brown and a toothpick inserted in the center comes out clean. Let the bread cool in the pan for 10 minutes, then turn out onto a rack and let it cool completely.*