**Paragraphs: Cooking Banana Bread Recipe**

Best Banana Bread Recipe is so easy to make and super soft and moist!  The very best way to use up overripe bananas this bread is tender and packed full of flavor! The riper the bananas, the more moist your bread will be and the more banana flavor it will have!

HOW TO MAKE BANANA BREAD:

This recipe makes one loaf of banana bread.  The first step is to preheat your oven and prepare a loaf pan with non-stick cooking spray or grease with butter.

* Next, take a large bowl as seen below and whisk together your dry ingredients.  This will include the flour, sugar, baking soda, salt, and cinnamon.
* In a separate bowl melt your butter in the microwave, then add in the bananas and mash until mostly smooth.
* Add your eggs and vanilla to your mashed banana mixer and use your fork to combine everything really well, until you no longer see any streaks of eggs.
* Add the dry ingredients to the wet ingredients and mix together with a spatula just until combined.  Don’t overmix.
* Now, you are ready to pour your batter into your prepared pan and bake!

\*\*NOTE:  You can also mash your bananas with the melted butter in your stand mixer if preferred.

## CAN YOU FREEZE BANANA BREAD?

Yes!  If you’d like to freeze this then allow it to cool completely at room temperature on a plate or wire rack once it comes out of the oven.  Once cool, wrap the bread in plastic wrap, then wrap in foil.  Freeze the bread for up to 2 months for best results.

To thaw the bread, remove from the freezer and allow it to come to room temperature, covered on the counter.  This will take about 24 hours.

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