

# One ingredient to make bread

[Business](#), [Industries](#)



Have you ever just had a craving for some warm, amazing, homemade banana bread? Well, I have a simple but mouthwatering, taste bud tickling recipe to share. This banana bread recipe is great to bake for a tasty treat or a family get-together. All you have to do is purchase all the right ingredients, mix the correct amounts of ingredients together, bake in the oven and enjoy! The first thing you will need to do when making banana bread is to go to the store to purchase all the ingredients. You can find everything you will need to make this wonderful banana bread at your local grocery store.

During your trip to the store you will need to buy sugar, flour, salt, baking soda, white vinegar, vegetable oil, milk, eggs, cooking spray such as Pam, nuts if you'd like, and of course bananas. When buying bananas the riper the better, I would actually recommend using bananas that are starting to turn brown because they are sweeter than when they first ripen. You will also need 2 large mixing bowls and a loaf pan, if you do not have these at home you will need to purchase them. After getting all these items you are ready to head home and make your yummy, homemade banana bread!

Once you arrive home and take all your ingredients out you will need to preheat your oven to 350 degrees Fahrenheit. While the oven is preheating you will need to take out your first large mixing bowl and mix together 1 cup of sugar and  $\frac{1}{2}$  of a cup of vegetable oil. In the second mixing bowl mash the bananas with a fork and mix in 2 eggs and 3 tablespoons of sour milk. To make sour milk you will need to mix together 1 part white vinegar with 1 part milk in a small dish, and then measure out the 3 tablespoons needed.

Add the banana mixture to the sugar and oil and mix together thoroughly. When the ingredients are thoroughly mixed together you will then need to add in 2 cups of flour, ½ teaspoon of salt, ½ teaspoon of baking soda, and half a cup of chopped nuts and mix together. The best way to do the mixing is for you to use a hand mixer, but you can also use a large cooking spoon to get the job done. Finally when your batter is complete you can pour your finished creation into a loaf pan that has been thoroughly greased and floured to prevent the bread from sticking, and place the loaf into the oven. Your banana bread will need to bake for about 50 to 60 minutes before it will be fully cooked and ready to eat. At about 50 minutes you can check to see if the bread is cooked all the way through, to do this you will need to stick a toothpick into the middle of the loaf and pull it out. If the toothpick comes out clean the bread is finished, if there are little pieces of batter stuck to the toothpick it will need to cook for a few more minutes.

Don't worry, just put it back in the oven and it will be perfect shortly. When the toothpick comes out of the banana bread clean you can take the bread out of the oven and let it cool. Banana bread is best served warm, cut into single slices about ½ an inch wide, with a bit of butter spread on top. Making amazing banana bread has never been simpler. All you have to do to have amazing, homemade banana bread is buy the ingredients, mix the ingredients together, bake the banana bread, and enjoy. Will you dare to try this simple, yet amazing banana bread recipe?