

Patsy's Banana Bread

<http://blog.scottsontherocks.com/recipes/breads/patsys-banana-bread/>

SINGLE

1 3/4 c flour
1 1/4 tsp bking pwdr
3/4 tsp salt
1/2 tsp bking soda
2/3 c sugar
1/3 c butter (cut butter into smaller pieces)
2 eggs
2 tbls milk
1 c mashed banana
1/4 c chopped nuts

DOUBLE

3 1/2 c flour
2 1/2 tsp bking pwdr
1 1/2 tsp salt
1 tsp bking soda
1 1/3 c sugar
2/3 c butter (cut butter into smaller pieces)
4 eggs
4 tbls. Milk (1/4 c)
2 c mashed banana
1/2 c chopped nuts

it's not so much about the amount of ingredients but how you prepare them!

oven 350

TIPS from Patsy: Use HIGH quality NEW ingredients. sift flour BEFORE measuring carefully (do not pack down). then sift all dry ingredients together (except sugar)... ummm, do NOT sift on counter ☺. bring butter, milk and eggs to room temperature before baking. DO NOT MELT BUTTER.

stir dry ingredients (except sugar), set aside. cream sugar & butter until light (scraping bowl often), add eggs one at a time, and the milk, beating till smooth after each addition. add flour mixture & banana alternately to the creamed mixture, beating until smooth after each addition. fold in nuts. grease 8x4x2 loaf pan, only grease bottom of pan so dough can grasp and rise (only fill pans/cups about 2/3-3/4 full so they have room to rise), bake 60-65 min (til a wooden pick inserted in center comes out clean, cool IN PAN for 10min, then remove from pan and immediately wrap tightly in foil [NOTE: the foil was mom's alteration when she was here in person]).

[NOTE: I (TAZ) have found that a double batch will make 5-7 mini loaf pans, bake for 30-35 min, muffins bake for 20-25 min and mini-muffins bake for 15-20 min. YOUR times may need adjusting as I live at high altitude.]

wanna see the ORIGINAL:

<http://blog.scottsontherocks.com/recipes/files/Patsys-Banana-Bread.jpg>

[DISCLAIMER: This is mom's (Patsy's) recipe... if she tells you something different, I'd believe HER! ;-)