

Ultimate Banana Bread from Cook's Illustrated Cookbook

1 $\frac{3}{4}$ C all purpose flour
1 teas. Baking soda
6 large VERY ripe bananas
8 Tbles. Unsalted butter, melted and cooled
2 lg. eggs
 $\frac{3}{4}$ c packed light brown sugar
1 teas. Vanilla
 $\frac{1}{2}$ c. toasted, chopped walnuts (optional)
2 teas. Sugar

Heat oven 350 degrees

Place bananas in large bowl in microwave 5 minutes until juices released;
Mash until smooth; add butter, eggs, brown sugar and vanilla

Pour mixture into flour and baking soda; gently mix until just combined; streaks of flour will show. Fold in nuts and pour into 4 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ " loaf pan.
Sprinkle with granulated sugar.

Bake 55-75 – depending on how hot your oven

Cool 10 minutes; then turn onto rack and let cool 1 hour before serving.