# Sourdough Banana Bread

**INGREDIENTS:**

- 375g overripe bananas (appx. 4 small bananas)
- 125ml (½ cup) room temp butter or neutral flavored oil*
- 225g (1 1/4 cups packed) brown sugar
- 1½ tsp vanilla paste (or extract)
- 2 large eggs (120g of eggs)
- 100g (1/2 cup) ripe sourdough starter
- 250g (2 cups) all-purpose flour
- 1½ tsp baking soda
- 1/4 tsp salt
- 60ml (1/4 cup) milk

**DIRECTIONS:**

1. Preheat the oven to 350°F/180°C and butter your 9x5 loaf pan.
2. Mix together the flour, baking powder, baking soda, and salt in a small bowl, set it aside.
3. To a large bowl add the butter (or oil) and sugar and mix with a hand mixer until well combined.
4. Add in your bananas and mix again until completely mashed.
5. Add in your vanilla and eggs one at a time until well combined.
6. Switch to a wooden spoon and add in your sourdough starter. Only mix until incorporated.
7. Now add in your dry ingredients a little at a time, stirring carefully until just combined (careful not to overmix because it will make your bread tough).
8. Pour the banana bread batter into your loaf pan and bake for 60 minutes or until a skewer comes out clean. If your middle isn't coming out clean yet, but your top is getting too brown, tent it with foil to prevent further darkening.
9. Cool an hour in the pan before turning out.

*NOTE: Use vegetable oil for a lighter crusted banana bread.