

Julia's Best Banana Bread

8 SERVINGS This simple, moist banana bread can also be baked in three small (5 $\frac{1}{2}$ x 3 $\frac{1}{2}$) loaf pans, which is how you'll find them at Julia's stand; cooking time will be 40–50 minutes. For the deepest flavor, use ripe bananas with lots of freckles.

Nonstick vegetable oil spray

1 $\frac{3}{4}$ cups all-purpose flour

1 $\frac{1}{2}$ tsp. baking soda

$\frac{1}{8}$ tsp. kosher salt

3 large eggs

1 $\frac{1}{2}$ cups sugar

1 cup mashed ripe bananas
(about 2 large)

$\frac{1}{4}$ cup vegetable oil

Preheat oven to 350°. Coat a 9x5x3" loaf pan with nonstick spray. Whisk flour, baking soda, and salt in a medium bowl. Whisk eggs, sugar, bananas, and oil in a large bowl until smooth. Add dry ingredients to banana mixture and stir just until combined. Scrape batter into prepared pan and smooth top.

Bake until a tester inserted into the center of bread comes out clean, 60–70 minutes. Transfer to a wire rack; let bread cool in pan for 15 minutes. Run a knife around inside of pan to release the bread. Turn out onto rack and let cool completely.

DO AHEAD: Banana bread can be made 3 days ahead. Store airtight at room temperature.