

## Julia's Best Banana Bread

**8 SERVINGS** *This simple, moist banana bread can also be baked in three small (5½x3¼") 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**

**1¾ cups all-purpose flour**

**1½ tsp. baking soda**

**¾ tsp. kosher salt**

**3 large eggs**

**1½ cups sugar**

**1 cup mashed ripe bananas  
(about 2 large)**

**¾ 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.