



Baking with Daniel Tiger!

MISTER ROGERS'S FAVORITE BANANA BREAD

Ingredients:

- 4 overripe bananas (3 if large, 4 if small)
- 1 cup sugar
- 1 egg
- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- $\frac{1}{4}$ cup melted butter

Steps:

Always have an adult help you in the kitchen!

1. Preheat the oven to 325 degrees.
2. In a medium bowl, mash bananas with a fork.
3. Stir in the other ingredients. Ingredients are easiest to stir in when added in the order listed.
4. Pour into a nonstick or buttered 9 $\frac{1}{2}$ " x 3 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ " loaf pan.
5. Bake for one hour in a preheated oven at 325 degrees. (Bake at a slightly lower temperature if using a nonstick pan.)
6. Enjoy!

Notes:

1. Overripe bananas are best, really overripe. Black bananas give a real banana flavor for any baked recipe. Bananas that are just right for eating can barely be tasted when added to breads or cakes.
2. Black bananas can be frozen as is, no additional wrapping (other than the natural skin) is needed. Let them get almost solid black—then freeze. Thaw before using.
3. You can add $\frac{1}{2}$ cup pecans or your favorite nut if you like banana-nut bread.
4. You can use a 10 $\frac{3}{4}$ " x 4 $\frac{1}{4}$ " x 3" loaf pan, which bakes in slightly less than one hour.
5. Two small loaf pans can be used. While the bake time depends on the size of your pan, two small loaves should bake for about thirty-five minutes.
6. When using nonstick pans, lower the temperature of the oven by ten to fifteen degrees.
7. This bread freezes well for up to two months.



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