Best Banana Bread

½ cup butter or margarine, softened

1 cup sugar

2 eggs, beaten

3 ripe bananas, mashed

2 cups all-purpose flour

1 teaspoon baking soda

Pinch salt

1 cup chopped pecans

1 teaspoon vanilla

Cream butter or margarine and sugar until light and fluffy. Add eggs and bananas, mixing well. Combine dry ingredients and stir into banana mixture until all ingredients are moistened. Stir in pecans and vanilla. Pour into greased 9x5x3 inch loaf pan. Bake at 250 degrees Fahrenheit until bread tests done (about 1 ½ hours).

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