

## Amy's Banana Bread

1/2 cup granulated sugar  
1/2 cup brown sugar  
1 stick butter, softened  
2 large eggs  
3 ripe bananas  
2 cups self-rising flour  
1/2 teaspoon ground cinnamon  
1/3 cup buttermilk

Grease and flour bread pan. Preheat oven to 350.

Cream sugars and butter. Whisk in eggs and bananas.

Stir in flour, cinnamon and buttermilk until just combined.

Pour into bread pan and bake 60-70 minutes until toothpick in center comes out clean.

Cool in pan 5-10 minutes. Remove from pan and finish cooling on a wire rack.

*Optional Add-ins: 1/3 cup chopped nut meats or 1/2 cup semi-sweet chocolate chips*