Banana Walnut Bread

1/2 cup butter, softened
1 cup sugar
2 eggs, beaten
1 tsp vanilla
1/4 cup plain greek yogurt

4 bananas, mashed
1/2 tsp salt
2 cups flour
1 tsp baking soda
1 cup walnuts, chopped

1. Preheat oven to 350 degrees. Grease and flour a bread pan.
2. In a large bowl, beat butter and sugar together. Add eggs, vanilla, yogurt, and bananas and beat until well blended.
3. In a separate bowl, mix salt, flour, and baking soda until well blended.
4. Mix wet and dry ingredients, and stir until just combined.
5. Gently fold in chopped nuts, and pour batter into prepared loaf pan.
6. Bake for 70-75 minutes, or until an inserted knife comes out clean.
7. Allow to cool in the pan for 15 minutes, then transfer to a cooling rack.