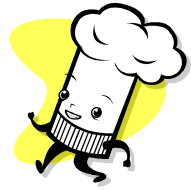


Delicious Banana Bread

A lockdown favourite. One for all the family. This is a great one to use up those ripe bananas. Enjoy!



Ingredients:

- 140 grams butter, softened, plus extra for the baking tin.
- 140 grams of caster sugar.
- 2 large eggs, beaten.
- 140 grams self-raising flour.
- 1 teaspoon of baking powder.
- 2 ripe bananas, mashed.

Method:

1. Ask an adult to heat the oven to about 180C.
2. Butter a small (2lb) loaf tin then line the base and sides with baking parchment. (I actually used a disposable tin foil container because I didn't have a loaf tin.)
3. Mix 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.
4. Mix in the remaining flour, 1 tsp baking powder and 2 mashed bananas.
5. Pour into the tin and bake for about 30 minutes. Check regularly because it is very easy to burn banana bread as I found out. You can test if it is done by sticking a skewer in and seeing if it comes out clean. If your cake needs longer then keep it in the oven until it is cooked.
6. Cool in the tin for 10 minutes, then remove to a wire rack.
7. Take a picture of your banana bread and share it with us on Google classroom.
8. Enjoy your banana bread.