



BOREDOM BUSTERS

COOKING

Banana Bread

Preparation time:

Less than 30 minutes

Cooking time:

30/35 minutes



Dietary:

Vegetarian

A great idea to use up bananas that are sitting in the fruit bowl before they go off!

Ingredients:

140g Softened Butter	1 teaspoon Baking Powder
140g Caster Sugar	1/2 teaspoon Cinnamon
140g Self Raising Flour	2 very ripe Bananas ~ Mashed up
	2 Eggs ~ Beaten

Method:

1. Preheat the oven to 180C/350F/Fan 160C
2. Cream the butter and sugar in a mixing bowl together using a wooden spoon or electric mixer until light and fluffy
3. Add the beaten eggs
4. Sieve the flour and mix in gently
5. Add the baking powder and cinnamon
6. Add the mashed up bananas and mix together
7. Pour into a loaf tin lined with baking parchment ~ sprinkle with a little caster sugar
8. Bake for 30/35 mins ~ leave to cool in the tin before turning out