

Banana Bread

(serves 4-6)



(Ideal for using up bananas that you've kept for a bit too long)

What you need:

115g butter or margarine
170g sugar
230g self raising flour
2 eggs
2 large or 3 medium, very ripe bananas

2 mixing bowls
1 fork
1 mixing spoon
1 spatula
1 loaf tin
Scales & measuring spoons



What you do now:

Heat the oven to 180°C (gas mark 4).
Grease the loaf tin.

Mash the bananas with a sturdy fork.
Cream the butter & sugar together & mix in
the eggs
Mix together the two yellow sludges you
now have.
Mix in the flour.

Scrape into the loaf tin & bake for 40
minutes
Then lower the temperature to 150°C (gas
mark 2) & cook for a further 30 minutes.

