BANANA BREAD

SERVINGS:
8-10 SLICES

TIME:
50 MINUTES

DIFFICULTY:
EASY

COST:
£££

Ingredients:

- 125g self raising flour
- 1/2 tsp baking powder
- 1/2 tsp ground cinnamon
- 75g sultanas
- 50g butter, melted
- 2 tsp vanilla essence
- 1 egg
- 1 tbsp milk
- 3 ripe bananas, mashed

Method:

1. Pre-heat your oven to 180c/160c fan/gas 4
2. Grease and line a baking tin with parchment
3. Add the flour, baking powder, cinnamon and sultanas to a bowl and mix together with a wooden spoon
4. Add the butter, vanilla essence, egg, milk and mashed bananas to a separate bowl and mix together with a whisk or fork
5. Pour the 'wet' banana mixture into the 'dry' flour mixture and combine thoroughly with a wooden spoon
6. Pour the mixture into the prepared tin and bake for 30-40 minutes or until a skewer inserted in the middle comes out clean
7. Allow to cool in the tin for 10 minutes and then turn out
8. Serve and enjoy!