PEANUT BUTTER BANANA BREAD

SERVINGS:
8-10 SLICES

TIME:
1 HOUR

DIFFICULTY:
EASY

COST:
£££

Ingredients:

- 190g plain flour
- 1 large egg
- 125g smooth peanut butter
- 70g caster sugar
- 3 very ripe large bananas, mashed
- 60g butter, unsalted and melted
- 1 tsp vanilla essence
- 1 tsp bicarbonate of soda

Method:

1. Pre-heat your oven to 180c/160c fan/gas 4
2. Add the flour and bicarbonate of soda to a medium mixing bowl and mix together
3. To a large bowl add the mashed banana, peanut butter and melted butter, mix together
4. Add the sugar to the banana mixture and stir to combine
5. Add the egg and vanilla essence, and stir until the mixture is smooth
6. Gradually add the flour mixture into the bowl with the banana mixture and stir to combine
7. Pour your mixture into a greased loaf tin and use a spatula or knife to level off the top of the mixture
8. Place in your pre-heated oven and bake for around 40-45 minutes (or until the knife comes out clean)
9. Serve and enjoy!