

RECIPE FOR BANANA BREAD

INGREDIENTS:

140g butter, softened, plus extra for the tin

140g caster sugar

2 large eggs, beaten

140g self raising flour

1 tsp baking powder

2 very ripe bananas, mashed



METHOD:

1. Heat oven to 180C/160C fan/gas 4.

2. Butter a 2lb loaf tin and line the base and sides with baking parchment.

3. Cream together 140g softened butter and 140g caster sugar until light and fluffy.

Slowly add 2 beaten eggs with a little of the flour.

4. Fold in the remaining flour, 1 tsp of baking powder and 2 mashed bananas.

5. Pour the mixture into the prepared tin and bake for about 50 mins or until cooked through.

Check the loaf at 5 min intervals from around 30-40 mins in the oven by testing it with a skewer (it should be able to be inserted and removed cleanly) as the time may vary depending on the shape of your loaf tin.

6. Cool in the tin for 10 mins then remove to a wire rack.