

Brilliant Banana Bread

Ingredients

115g butter, softened	150g soft brown sugar
2 large eggs, beaten	225g self-raising flour
3 ripe bananas, peeled and mashed	½ tsp mixed spice
Oats for topping	

You could also add some exciting ingredients such as pumpkin seeds, chopped pecan nuts, sultanas or even a drizzle of honey!

Makes a 900g loaf

Method

1. Heat the oven to 180°C/Gas 4. Grease a loaf tin with butter and line it with baking paper.
2. Use a whisk to cream together the butter and sugar until light and fluffy. Add one egg at a time and carefully beat together with a whisk.
3. Add the mashed banana carefully to the mixture and fold in with a wooden spoon. *If you are adding extra ingredients put them in at this stage.
4. Gradually sieve the flour and mixed spice into the bowl and stir the mixture together.
5. Pour the mixture carefully into the loaf tin and bake in the oven for between 1 – 1 ¼ hour depending on your oven.
6. With the help of an adult, insert a skewer or knife into the middle of the loaf to check it has cooked. It should come out clean.
7. When cooked thoroughly and after cooling in the tin for 10 minutes, remove from the tin and leave to cool on a cooling rack.

Top Tip: If the mixture begins to split or curdle when you add the eggs, sift in a small amount of flour to stabilize it.

