

Banana Bread

Ingredients

85g butter
200g sugar
1 large egg
110g buttermilk
1g vanilla paste
20g vegetable oil
225g very ripe banana
(approximately 2)
225g plain flour
3g baking powder
3g bicarbonate of soda
100g chocolate chips
(optional)

Equipment List

2 Large Bowls
1 Small Bowl
Scales (or measuring cups)
Fork or whisk
Sieve
Spatula or wooden spoon
Pre-lined tin (we use a 2LB loaf tin)



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Method

1. Preheat the oven to **170oc**
2. Cream together butter and sugar until white and fluffy
3. Mash your bananas and add in your other wet ingredients
4. Sieve together your dry ingredients in a separate bow
5. Add together into the same bowl in 3 stages;wet then dry, incorporating each before adding the next
6. Add your chocolate chips if you are a chocolate lover!
7. Pour mixture into your lined loaf tin, level off and bake for **40-45 minutes**

Top Tip: Slice and serve warm with butter