

February Challenge: Banana Bread!

Lockdown has seen a huge number of people start baking at home, and LOADS of people have tried baking banana bread! It's really quick, easy to do and doesn't need lots of equipment or ingredients either. So, wash your hands, and let's get baking!

You will need:

- 3 ripe bananas, mashed
- 1 cup white sugar
- 1 egg
- ¼ cup melted butter
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- A baking tin (9"x5" but anything similar will be fine)

Step 1: Preheat your oven to 165 degrees C (325 degrees F). Grease a 9x5-inch loaf tin.

Step 2: Mix your bananas, sugar, egg, and butter together in a bowl.

Step 3: Mix your flour and baking soda together in a separate bowl. Stir it into the banana mixture until the batter is just mixed. Stir the salt into batter.

Step 4: Pour the batter into your prepared loaf tin.

Step 5: Bake in the oven for about an hour. It should be baked until you can stick a knife or fork into the centre and when you pull it out, it comes out clean (with no raw mixture on it).

Step 6: Leave it to cool a little, then slice and enjoy. It's lovely served just a little warm with a warm drink, or with some ice cream or cream!



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