

Banana Bread

Prep time: 15 minutes Cooking time: 1 hour



Ingredients

100g/ 3½ oz of margarine

70g/ 2½oz of caster sugar

2 eggs

3 large bananas mashed

100g/ 3½ oz of self raising flour

100g/ 3½ oz of wholemeal flour

1 teaspoon of mixed spice



Method. Pre-heat oven to 180°C/Gas Mark 4

- Grease and line (using grease proof paper) a loaf tin
- In a bowl, use a wooden spoon to cream together the margarine and sugar until light and fluffy
- Gradually beat in the eggs one at a time
- Stir in the mashed banana
- Pour the mixture into the lined loaf tin, place on a baking tray then bake for 1 hour
- Leave to cool on a rack then cut into slices and serve



Tip!

This is a great way to use up over-ripe bananas