

Get ready to cook: Tie back long hair, apron on, wash hands. Collect ingredients and equipment

## Banana bread

Weigh and measure carefully

### Ingredients

100g caster sugar  
100g soft margarine  
2 eggs  
100g self raising flour  
1 tsp baking powder  
3 small ripe bananas

### Equipment

Loaf tin, weighing scales, mixing bowl, measuring spoons, electric hand whisk, small bowl, sieve, fork, chopping board, spatula, cooling rack.

Weigh and measure carefully. The best sponge will come from using equal weights of sugar, fat, flour and eggs...so start by weighing eggs and use that weight of other ingredients eg if 2 eggs weigh 120g use 120g sugar etc. The best fat to use is cake margarine, avoid low fat spreads they don't work well.

### Method

1. Preheat the oven to 180°C or gas mark 4.

2. Grease and line the loaf tin with baking paper.

Check with an adult before using the cooker



3. Cream the sugar and margarine together, ideally using an electric hand whisk, until light and fluffy.

4. In a small bowl, beat the eggs with a fork.



No food mixer?  
Use a wooden spoon and beat like mad!



5. Add the beaten egg, a little at a time, to the margarine and sugar.

6. Sieve the flour and baking powder into a bowl.



7. Fold the flour and baking powder into the mixture, a spoonful at a time.



8. Peel and mash the bananas



9. Stir the bananas into the cake mixture



10. Spoon mixture into the loaf tin



11. Place in the oven and bake for 50minutes – 1 hour, until golden brown and springy to the touch.



Use oven gloves.

13. Remove from the oven and allow to cool. Once out of it's tin you could decorate or just eat.

