

# BANANA BREAD

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**Preparation:** 10mins

**£:** £1.80

**Serves:** 9

**Difficulty:** Easy



## Ingredients

180g soft butter

160g sugar

2 eggs

140g self-raising flour

1 tsp baking powder

3 very ripe bananas

## Equipments

2 metal bowls

1 non-stick cake tin

## METHOD

- . Heat oven to 175 degrees Celsius and butter a non-stick cake tin.
- . In a metal bowl, whisk the sugar and melted butter together until a creamy texture appears.

- . Add the 2 eggs.
- . Whisk for a couple of minutes.
- . Add the self-raising flour and baking powder. Whisk until a smooth texture.
- . In a different metal bowl crush the bananas to obtain a paste texture.
- . Add the crushed bananas to the flour, sugar, butter, eggs mix and fold with a wooden spoon.
- . Pour the mixture into the non-stick cake tin and bake the banana bread for 35-40 minutes.
- . Cool in the tin for 10 minutes, then remove to a rack.

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