

Banana Bread

Season: All

Makes: 36 small muffins

Fresh from the garden: bananas, eggs

Equipment:

medium bowl
fork
large bowl
measuring cup
2 large bowls
measuring spoons
non-stick baking paper
(optional, for lining trays)
3 × 12-hole muffin trays
spatula

Ingredients:

3 eggs, beaten until frothy
1 cup brown sugar
1 tsp vanilla essence
1/2 cup oil
3 bananas, mashed
2 cups plain flour
1 tbsp cinnamon
2 tsp bicarb soda
1/2 tsp salt
1/4 tsp baking powder
butter (optional for greasing muffin trays)

What to do:

1. Preheat oven to 180°C.
2. Mix eggs, sugar, vanilla essence and oil in a large bowl, then add the bananas.
3. In another large bowl, mix all the dry ingredients together with a fork.
4. Add the banana mix to the dry mix and combine.
5. Line muffin trays with baking paper or a light coating of butter.
6. Pour mixture into muffin trays, 3/4 full for each basin.
7. Bake for 20 minutes.

