

Banana Bread



30 minutes
Preparation



1 hour
Cooking



10
Portions



You will need

Permission from an adult



1 teaspoon
Baking Powder



1 teaspoon
Mixed Spice



3-4 very ripe
bananas – the
brownier the
better!



150ml
Sunflower Oil



300g
Self-raising
Flour



100g
Soft Light Brown
Sugar

You will also need a 900g loaf tin and baking parchment

Method

Vegan

1. Preheat your oven to 180C/160C Fan/Gas 4.
2. Grease and line the base and sides of your tin baking parchment.
3. Peel the bananas and mash them all in a large bowl using a fork.
4. Add the sugar, flour, baking powder and mixed spice to the bowl.
5. Mix them with a wooden spoon, then add the oil and mix together well.
6. Put the cake batter into your tin. Make sure its evenly spread out.
7. Bake for 1 hour. A skewer inserted into the centre of the cake should come out a little moist, but clean when the cake is finished.
8. Leave the cake inside the tin for 15 minutes when you first take it from the oven before turning it onto a wire rack to cool.

Now to share and enjoy. Don't forget to show us your photos!