

Banana Loaf:

Ingredients:

- 100g Margarine/butter
- 85g Sugar
- 1 Medium egg
- 2 Large ripe bananas
- 160g SR flour
- 3 Tbsp milk
- 25g Walnuts (optional)



Method:

1. Beat together the margarine/butter and sugar in a large bowl.
2. Add the egg and beat.
3. Mash the bananas in a separate bowl then add to the other ingredients.
4. Sieve the flour into the large bowl and mix.
5. Gently stir in the milk (and walnuts if you want).
6. Pour the mixture into a loaf tin and bake for 30 mins at 180°C until cooked all the way through.
7. Leave to cool on a wire rack or in the tin.