HOW TO MAKE BANANA BREAD

MAKING MOIST, DELICIOUS BANANA BREAD IS SIMPLE! GET READY TO WOW YOUR FRIENDS AND FAMILY IN LESS THAN AN HOUR WITH THIS BEGINNER-FRIENDLY RECIPE. GO AHEAD AND GRAB YOUR FAVORITE APRON AND OVEN MITTS, PREHEAT YOUR OVEN TO 425°F, AND LET'S GET TO BAKING!

YOU WILL NEED:

Ingredients	Appliances and Tools
• 2 ripe medium-sized bananas • 1 cup brown sugar • 1 egg • Baking powder • Butter • Olive oil cooking spray	• Oven and oven mitts • Microwave • Measuring cup (1 cup) • Mixing bowl • Whisk, fork, and spoon • Loaf pan (6 in. x 3.5 in.)

DIRECTIONS:

1. Gather ingredients and tools needed for banana bread recipe and make sure oven is preheated to 450°F.
2. Cut 2/3 cup of butter and melt it in microwave. Pour melted butter into mixing bowl.
3. Measure 1 cup of brown sugar and dump measured brown sugar in mixing bowl
4. Crack egg into mixing bowl and rotate whisk in a rapid circular motion until mix is a paste.
5. Peel bananas, discard peels, and place peeled bananas in mix.
6. Use fork to mash bananas to a mushy, chunky consistency. Make sure not to overly mash them into a paste.
7. Measure 1 tsp of baking powder and add it to mix.
8. Grease loaf pan by lightly spraying olive oil to coat it entirely.
9. Pour banana bread mixture onto the pan, using spoon if necessary.
10. Bake banana bread for approximately 50 minutes.
11. Throw away trash, wash tools, and clean up kitchen.
12. Safely remove loaf pan from oven with oven mitts.
13. Wait at least 30 minutes for banana bread to cool. Slice banana bread horizontally into 1/4th inch slices and enjoy eating and sharing your delicious banana bread!

PARAGRAPH VERSION

Making delicious, moist banana bread at home is easy and only takes an hour! Begin by gathering the necessary ingredients for the recipe: 2 ripe bananas, brown sugar, 1 egg, baking powder, and spray-on olive oil. Next, gather the following tools: a measuring cup, a mixing bowl, a whisk, and a loaf pan. Turn on the oven and preheat it to 450 ^{o}F. Measure 1 cup of brown sugar and place it in the mixing bowl. Crack the egg into the mixing bowl and rotate the whisk in a rapid circular motion until the mix is a paste. Peel the bananas, discard the peels, and place the peeled bananas in the mix. Measure 1 tsp of baking powder and add it to the mix. Lightly spray the olive oil onto the loaf pan, covering every corner. Pour out the banana bread mixture onto the loaf pan, using a spoon if necessary. Bake the banana bread for approximately 50 minutes. Throw away the trash, wash the tools, and clean up the kitchen. Safely remove the loaf pan from the oven using the oven mitts. Wait at least 30 minutes for the banana bread to cool. Slice the banana bread horizontally into 1/4th inch slices and enjoy eating and sharing your delicious banana bread!

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