

## HOW TO MAKE BANANA BREAD

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



### YOU WILL NEED:

#### Ingredients

- Two ripe medium-sized Bananas
- 1 cup Brown Sugar
- 1 Egg
- Baking Powder
- Butter
- Olive Oil

#### Appliances and Tools

- Oven and Oven Mitts
- Microwave
- Measuring cup
- Mixing bowl
- Whisk
- Loaf pan (6 in. x 3.5 in)

### DIRECTIONS:

1. Gather the ingredients and tools needed for your banana bread recipe and make sure your oven is preheated.
2. Cut 2/3 cup of butter and melt it in the microwave. Pour the melted butter into your mixing bowl.
3. Use the measuring cup to get 1 cup of brown sugar. Place brown sugar into mixing bowl.
4. Crack egg into the mixing bowl and begin mixing by using a whisk in a circular motion to a paste.
5. Peel the banana and put the banana peel to the side. Put the peeled banana into the mix. Repeat this once more.
6. Use a fork to mash the bananas to a mushy, chunky consistency. Make sure to not overly mash them.
7. Measure 1 tsp of baking powder and add it to the mix.
8. Grease the loaf pan by spreading olive oil to coat entirely.
9. Carefully pour out the banana bread mixture onto the pan, using a spoon if necessary
10. Bake the banana bread for approximately 50 minutes.
11. Throw away trash, wash tools, clean up the kitchen area.
12. Safely remove the loaf pan from the oven with oven mitts.
13. Wait at least 30 minutes for the banana bread to cool down. Slice the banana bread horizontally into 1/4<sup>th</sup> inch slices and enjoy eating your delicious banana bread!

### PARAGRAPH VERSION

Making delicious, moist banana bread at home is easy and only takes about an hour! First, begin by gathering the necessary ingredients for this recipe: two (2) ripe bananas, brown sugar, one (1) egg, baking powder, spray-on olive oil Next, gather the following tools: measuring cup, mixing bowl, whisk, loaf pan. Turn on your oven and set it to 450 degrees Fahrenheit. Now, use the measuring cup to get 1 cup of brown sugar. Place brown sugar into mixing bowl. Crack your egg into the mixing bowl and begin mixing by using a whisk in a circular motion to a paste. Then, peel the banana from the end piece and put the banana peel to the side. Put the peeled banana into the mix. Repeat this process one more time. Afterwards, measure 1 tsp of baking powder and add it to the banana bread mix. You will then coat a dash of olive oil onto the loaf pan, make sure to cover every corner! Carefully pour out the banana bread mixture onto the loaf pan, using a spoon if necessary. Finally, bake the banana bread for approximately 50

minutes. Throw away trash, wash tools, clean up the kitchen area. Remove the loaf pan from the oven. Wait at least 30 minutes for the banana bread to cool down. Slice the banana bread horizontally into 1/4<sup>th</sup> inch slices. Enjoy eating your delicious banana bread!