

My First Banana Loaf Recipe

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Ingredients

8oz/225g wholemeal plain flour
4tsp baking powder
4oz/110g dark brown sugar
4oz/110g butter or margarine
1lb/450g bananas, mashed with a
fork (approx. 3-4; weight is with
skin)
4oz/110g raisins
2 eggs, beaten

Equipment: a 2lb loaf tin (approx
23cm x 13cm x 7cm)

Method

1. Ask an adult to preheat the oven to 160 degrees celsius (for fan-assisted ovens use 150 degrees).
2. Prepare the loaf tin by lining with greaseproof paper.
3. In a large mixing bowl, mix together the flour, baking powder and sugar. Stir well to break up any sugar lumps.
4. Add your butter or margarine to the dry ingredients. Rub it into the flour with your fingertips. The result should be a breadcrumb-like texture.
5. Add the raisins, the mashed banana and the beaten egg.
6. Mix well until there are no flour lumps. It should look like a thick batter.
7. Spoon the contents into the prepared loaf tin.
8. Ask an adult to bake it on the middle shelf of the preheated oven for 1 hour.
9. After 1 hour, ask an adult to check your cake. The top should have risen and a skewer inserted into the cake should come out clean. Cracking of the top is a good sign.
10. Cool on a wire rack then enjoy!



Always ask an adult to
help you when you need
to use the oven!