



Banana Bread

Banana bread is a sweet, moist loaf made with ripe mashed bananas, perfect for snacks with a nice cup of tea or coffee!

Servings: 8 people

Prep Time: 15 minutes

Cook Time: 60 minutes

Ingredients:

1. 4 medium ripe bananas mashed
2. 1/3 cup salted butter melted
3. ½ teaspoon baking soda
4. ¾ cup sugar
5. 1 egg beaten
6. 1 teaspoon vanilla essence
7. 1 ½ cup plain flour
8. 1 loaf pan buttered

Instructions:

1. Mash bananas, mix in melted butter, baking soda, beaten egg, sugar, vanilla essence, and flour.
2. Mix it all up with a spatula until it's well combined.
3. Bake it in the oven at 175°C for about 30 minutes, or until a knife comes out clean. If it's browning too fast, cover with foil.
4. Once it's baked, let it cool.

Serve: with butter - either chia butter (check out Grandmere FaFa's website) for a bit of sweetness or regular butter, yum!

Bon Appétit!