

Banana Bread



Shopping List

- Butter



- Self-Raising Flour



- Caster Sugar



- Baking Powder



- Eggs



- Bananas



- Icing Sugar



Ingredients

140g butter (softened)

140g caster sugar

2 eggs (beaten)

140 self-raising flour

1 teaspoon baking powder

2 very ripe bananas (mashed)

50 icing sugar

Method

1. Wash your hands.
2. Get an adult to turn the oven to 180C or Gas Mark 4.
3. Butter a loaf tin and line the sides with baking parchment.
4. Mix the butter and caster sugar until light and fluffy.
5. Slowly add the eggs.
6. Fold in the flour, baking powder and bananas.
7. Pour into the tin and bake for about 30minutes.
8. Cool it in the tin for 10 minutes before removing it.
9. Mix the icing sugar with 2-3 teaspoons of water to make runny icing.
Drizzle the icing across the top of the cake.