

# Banana Bread

## Ingredients:

Banana bread  
3 mashed bananas  
1 tsp baking soda  
1 tsp baking powder  
1 + 3/4 cup flour  
1 egg  
1/4 cup sugar  
1/2 cup butter  
2 tsp vanilla  
splash of milk (~ 2 tablespoons)

## Method

1. Combine flour, baking soda and baking powder (for a fluffier bread, use a sieve)
2. Mash up bananas with the back of a fork
3. With a mixer (or wooden spoon) cream butter and sugar in a bowl, once fully combined add in 1 egg and mix
4. Use a whisk to add banana and vanilla extract into the wet ingredients and combine
5. Slowly stir ½ the wet ingredients into the dry, then splash in some milk (~a tablespoon), do the same thing with the remainder of the dry ingredients making sure or scrape the edges of the bowl to ensure all dry ingredients are fully combined
6. Once all combined, transfer into a baking tin
7. Bake for 45 - 1 hour, at 45 minutes. At this point, take a knife and dip into the tallest part of the bread, if the knife is clean, the baking is complete!

## Utensils

Measuring Cups and spoons  
One medium bowl  
One bowl  
One mixer with paddle and whisk attachment (or wooden spoon and hand whisk)  
Spatula  
Fork  
Loaf tin (greased or lined with parchment paper)  
Sieve (optional)