

THE PARTICIPATION TEAM

BOREDOM BUSTERS – COOKING!

BANANA BREAD

**Preparation time:**

30/35 minutes

Cooking time:

Less than 30 minutes

Dietary:

Vegetarian

Ingredients:

140 grams Softened Butter

140 grams Caster Sugar

140 grams Self Raising Flour

1 teaspoon Baking Powder

1/2 teaspoon Cinnamon

2 very ripe Bananas - mashed up

2 Eggs - beaten

A great idea to use up bananas that are sitting in the fruit bowl before they go off!

Method:

1. Preheat the oven to 180 degrees Celsius / 350 degrees Fahrenheit / Fan 160 degrees Celsius
2. Cream the butter and the sugar together in a mixing bowl using a wooden spoon or an electric whisk
3. Add the beaten eggs
4. Sieve the flour and mix in gently
5. Add the baking powder and cinnamon
6. Add the mashed up bananas and mix together
7. Pour into a loaf tin lined with baking parchment ~ sprinkle with a little caster sugar

Get in touch:

Why not send us a photograph of what you bake or let us know what else you are doing during lockdown? We would love to hear from you!

Contact us by emailing Participation_Team@kent.gov.uk