



# Banana Bread



## *Week 2 - Banana Bread*



### Recipe Ingredients

Bananas - 4 very ripe ones  
Butter - 100g  
Flour - 250g  
Sugar - 100g  
Baking soda - 1/2 teaspoon  
Eggs - 2 medium



# Banana Bread

## CHALLENGE 2

Bits of bananas, blended into batter, topped with biscuit buttons and baked beautifully!

Eat with a drizzle of honey!

Made With 100%

Original Stories by StoryCooks  
Copyrighted by Linda Unugboke

## Follow Bessie's Steps

**Step 1** - Pour the batch of flour into a bowl

**Step 2** - Broke the eggs and beat them until they are fluffy

**Step 3** - Blend butter and the beat eggs into the bowl of flour

**Step 4** - Bury bits of banana into the batter of flour, eggs and butter

**Step 5** - Mix and fold the batter until it feels bouncy to touch

**Step 6** - Pour out the bouncy batter from the bowl into a baking tin

**Step 7** - Cover the batter in the baking tin with a blanket

**Step 8** - Leave the batter to ***bask for 30mins***

**Step 9** - When the batter has boomed, put it in the oven to bake for ***35mins at 200C***; until the top is browned and the bottom punchy.

**Step 10** - Take out the beautifully smelling bread and share.

[www.storycooks.net](http://www.storycooks.net)

