

## WHAT YOU NEED

- 225g self raising flour (1½ mug)
- 1 teaspoon of baking powder
- 100g of spread (4 dessertspoons)
- 75g of sugar (5 dessertspoons)
- 2 ripe bananas
- 2 eggs

You will also require greaseproof paper

# How to Make Banana Loaf

Cuts into 8 - 10 slices



Collect your ingredients and pre-heat oven to 170°C.



Put low fat spread and sugar into a deep bowl. Mix together until light and fluffy.



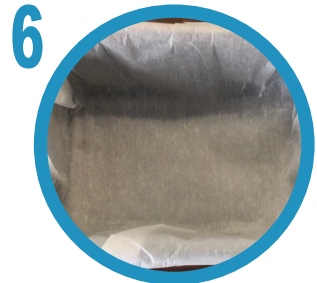
Beat eggs in a separate bowl with a fork and then add to the spread/sugar mixture.



Mash the bananas in a bowl using a fork and add to the egg, spread and sugar mixture.



Gradually add flour and baking powder to the mixture, mix well.



Line a loaf tin with greaseproof paper.



Pour the mixture into the tin and bake for 30-40 minutes.



The loaf is fully cooked when a skewer/knife is inserted into the centre and comes out clean.



Cool in the tin for 10 minutes then remove to a wire rack. Cut into slices to serve.