

Banana Bread



STEP 1: Gather Ingredients together.

3 x tbsp sunflower
oil
1 x banana
1 egg
3 x tbsp raisins
1 x tsp vanilla
extract
2oz sugar
4oz plain flour
1 tsp baking
powder



Gather utensils.

- 1 x Weighing scales
- 1 x bread tin
- 2 x bowls
- 1 x tablespoon
- 1 x fork
- 1 x teaspoon







STEP 2

- Put oven on
200c
Gas mark 6
400f



STEP 3

- Put 3 x tbsp
sunflower oil into
bowl

	<p>STEP 4</p> <p>Put banana into bowl with the sunflower oil</p>
	<p>STEP 5</p> <p>Mash Banana with a fork</p>
	<p>STEP 6</p> <p>Crack x1 egg into bowl and beat with fork</p>
	<p>STEP 7:</p> <p>Add egg into bowl with banana mixture</p>



STEP 8:

Add x1 tsp of vanilla extract



STEP 9:

Add 3 x tbsp of raisins to mixture



STEP 10:

Weigh 4oz of plain flour and put in a bowl



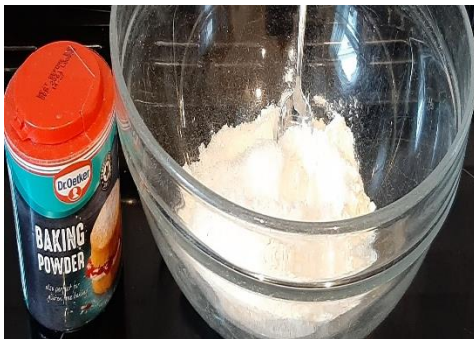
STEP 11:

Weigh 2oz of sugar



STEP 12:

Put sugar into bowl with flour



STEP 13:

Add x1 tsp of baking powder to mixture



STEP 14

Put the two mixtures into one bowl



STEP 15:

Put some oil into bread tin. Rub the oil in tin using paper towel.



STEP 16:

Line the bread tin with baking paper



STEP 17:

Add mixture into the bread tin



STEP 19:

Bake in the oven for **45 minutes**

Happy eating !

