





Banana Bread

Ingredients

225 g (8 oz) self-raising flour
100 g (4 oz) butter
150 g (5 oz) caster sugar
450 g (1 lb) Fairtrade bananas (the gooier the better)
½ teaspoon salt
2 eggs
175 g (6 oz) mixed dried fruit

Method

-  Pre-heat the oven to 180°C/350°F/Gas Mark 4.
-  Peel and mash the bananas
-  Mix all the ingredients except the dried fruit together. You can do this in a food processor, or by hand in a basin. When they're all thoroughly mixed, add the dried fruit.
-  Spoon the mixture into a 1 kg (2 lb) non-stick loaf tin, spread it out evenly and bake it for 1½ hours. The loaf is done when a skewer pushed into its middle comes out clean. Cool on a wire rack before slicing.

