

# Banana Bread

Serves: 10

- 125g butter
- 150g caster sugar
- 1 teaspoon vanilla extract
- 1 egg, beaten
- 2 very ripe bananas, mashed
- 190g self raising flour
- 60ml milk
- Demerara sugar to sprinkle

## Method

Prep: 10min Cook: 35min

Ready in: 45min

1. Grease and line a 2lb loaf tin. Cream butter, sugar and vanilla together..
2. Add the mashed bananas, mix well.
3. Add the egg, mix well.
4. Stir in the flour and the milk.
5. Pour into the prepared tin, sprinkle with a tablespoon of demerara sugar to give a crunch topping if liked.
6. Bake at 170 C / Fan 150 C / Gas 3 for 35 minutes, or until a skewer comes out clean. Leave to cool and enjoy!