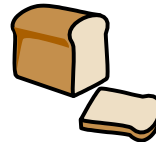
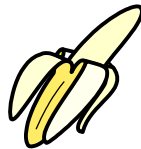
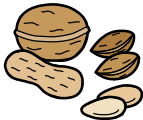


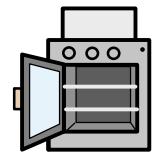
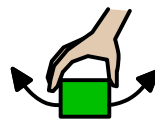
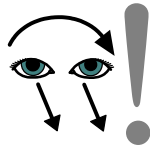
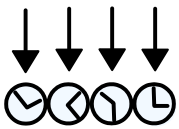
Follow the recipe to make banana bread.



You could add dried fruit, chocolate chips



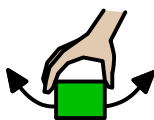
or nuts to your banana bread.



Always be careful when using the oven



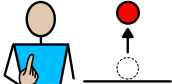
because it is hot, ask an adult for



help and use oven gloves.



## Ingredients

- **2**  cups  self-raising  flour

-  1 teaspoon  bicarbonate of soda

- $\frac{2}{3}$   cup  caster sugar

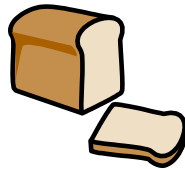
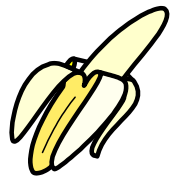
- **2**  bananas  (mashed)

-  1 teaspoon  vanilla essence

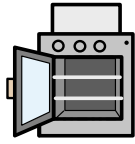
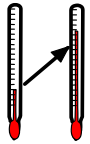
- **2**  eggs

- **1**  cup  milk

-  1 tablespoon  olive oil



## Banana bread recipe



180°C

160°C



Preheat

oven

to

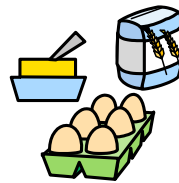
180C

/

160C

fan/

gas 4.



Find ingredients



Find



masher,



bowl,



scales,



loaf tin,

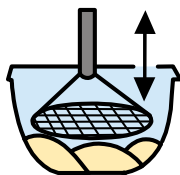


spoon

and



sieve



Mash bananas in a bowl



Weigh

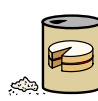
and



sift



flour,

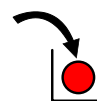


bicarbonate of soda

and



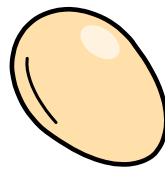
sugar



into



bowl



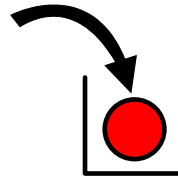
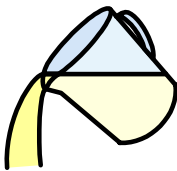
Break in eggs



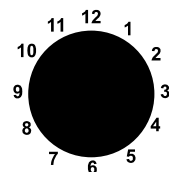
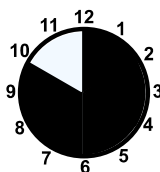
Add vanilla essence, milk and oil



Mix



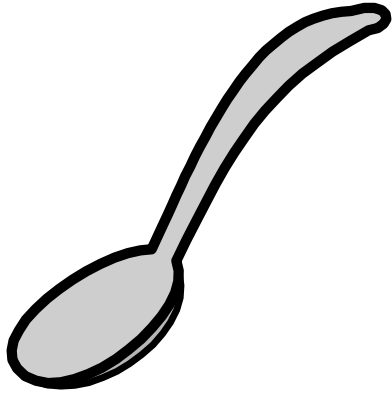
Pour mixture into loaf tin



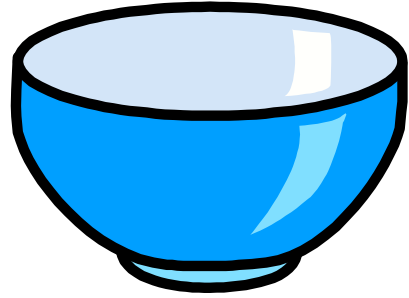
Bake for 50 minutes - 60 minutes



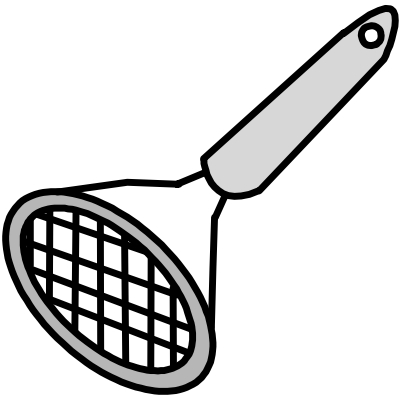
Carefully take out of oven wearing oven gloves and leave to cool



spoon



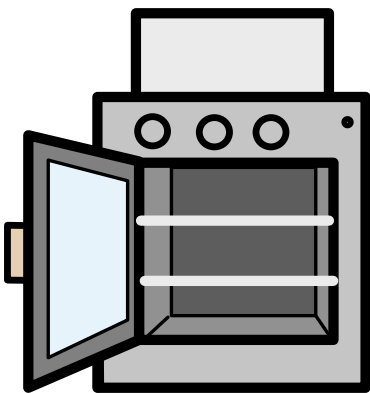
bowl



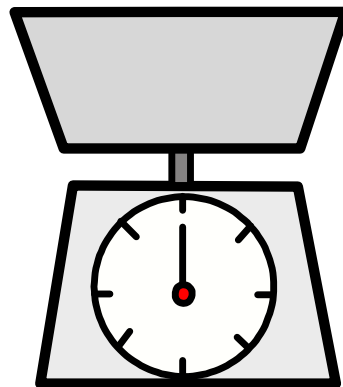
masher



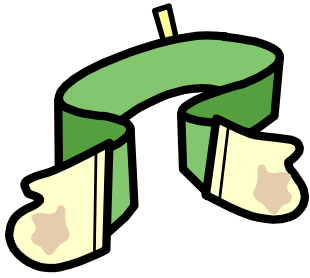
loaf tin



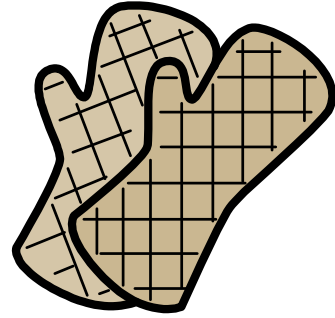
oven



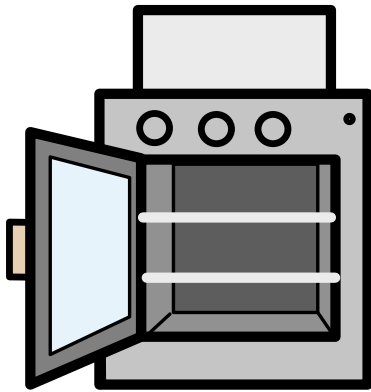
scales



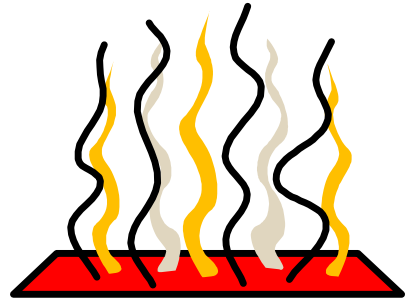
oven gloves



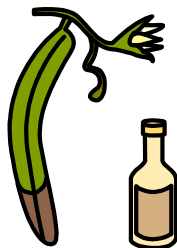
oven gloves



oven



hot



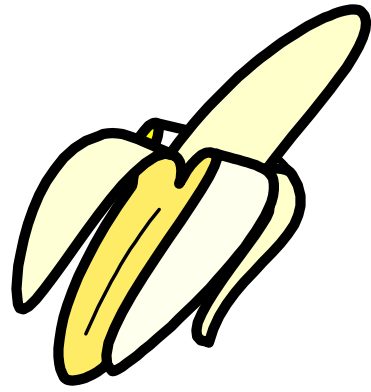
vanilla essence



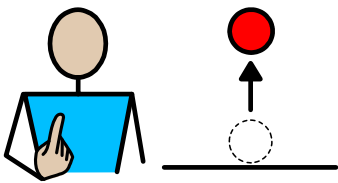
sieve



olive oil



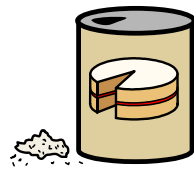
banana



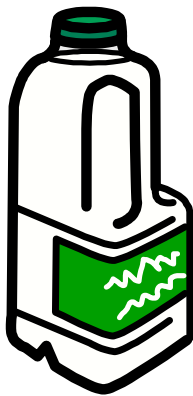
self-raising



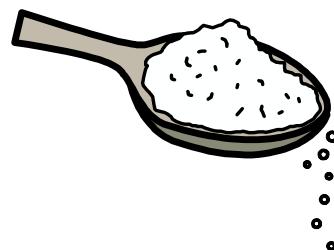
flour



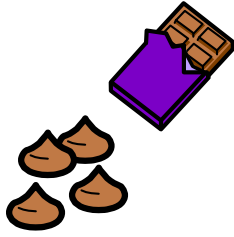
bicarbonate of soda



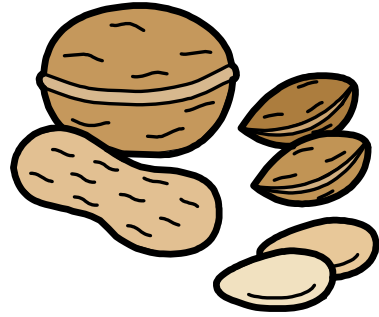
milk



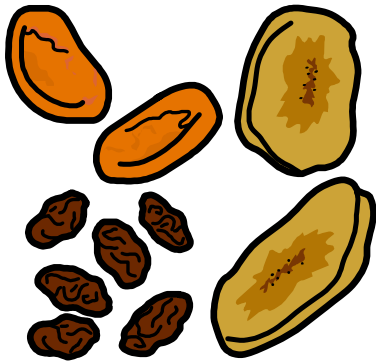
sugar



chocolate chips



nuts



dried fruit