Banana bread

Ingredients

- 100 g self-raising flour
- 100g margarine
- 50 g caster sugar

- 1 large ripe banana
- 1 egg
- $\frac{1}{2}$ tsp vanilla essence

Method

- 1. Heat oven gas 5, 180c electric
- 2. Butter and powder the baking tin
- 3. Cream margarine and sugar
- 4. Mash the banana till smooth and put to the side.
- 5. Mix together the egg, vanilla essence, pour into mixture and stir quickly to blend.
- 6. Measure flour and add into the mixing bowl.
- 7. Add the banana which has been mashed.
- 8. Pour mixture in the baking tray and put it in the oven for 25 minutes until well risen.