Banana Muffins

Ingredients

- 100 g self-raising flour
- ½ tsp baking powder
- 20 g margarine
- 40 g caster sugar
- 1 large ripe banana
- 1 egg
- ½ tsp vanilla essence

Method

1. Heat oven gas 6, 200c electric
2. Measure the margarine and sugar, cream in until mixture looks like breadcrumbs.
3. Whisk the egg and put to the side.
4. Mash the banana and put to the side.
5. Add the flour and baking powder into mixing bowl.
6. Mix together the egg, vanilla essence and, pour into mixture little by little until all the mixture is gone.
7. Stir in banana which has been mashed.
8. Pour mixture in the muffin cases (4-6) tray and put it in the oven for 20 minutes until well risen.