

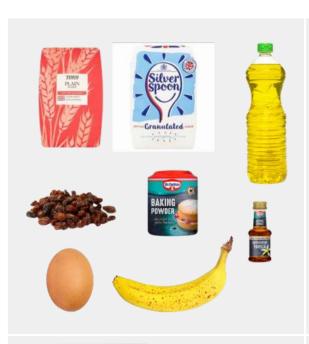
Have Fun



activityhub@smh.ie

Banana Bread





Shopping List:

- 115grams Plain flour.
- 55grams sugar.
- 3 tablespoons sunflower oil.
- 3 tablespoons raisins.
- 1 Banana.
- 1 teaspoon baking powder.
- 1 Egg.
- 1 teaspoon of vanilla extract.



Gather Utensils:

A weighing scales. A bread tin. Two large bowls. One fork. One teaspoon.



Step 1.

Pre-heat the oven to 200 degrees Celsius or gas mark 6



Have Fun



activityhub@smh.ie

Banana Bread





Step 3.

Add 3 tablespoons of sunflower oil into a large bowl.



Step 4.

Add one banana to the bowl with the sunflower oil.



Step 5.

Mash the banana with a fork.



Step 6.

Crack one egg into a bowl and beat with a fork.



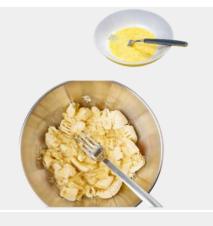
Have Fun



activityhub@smh.ie

Banana Bread





Step 7.

Add the egg into the banana mixture.



Step 8.

Add 1 teaspoon of vanilla extract.



Step 9.

Add 3 tablespoons of raisins.



Step 10.

Weigh 115grams of plain flour in a bowl.



Have Fun



activityhub@smh.ie

Banana Bread





Step 11.

Weigh 55grams of sugar



Step 12.

Add sugar to the bowl of flour.



Step 13.

Add 1 teaspoon of baking powder to the mixture.



Step 14.

Put the two mixtures into the one bowl and mix.



Have Fun



activityhub@smh.ie

Banana Bread





Step 15.

Spray your bread tin with sunflower oil.



Step 16.

Line the bread tin with baking paper.



Step 17.

Add the mixture to the bread tin.



Final Step.

Bake in the oven for 45 minutes.