

# Banana Bread

A recipe from "[Cookbook in a Day](#)"2022, by "Camy"

## Ingredients

125 g	butter
150 g	sugar
1 tsp	vanilla extract or cinnamon powder — or both! <sup>1</sup>
1	egg, <i>beaten</i>
2	bananas (ripe is better) <i>mashed</i>
190 g	self raising flour
60 ml	milk

## You will also need

Pan (a thick bottom pan is best, but whatever you have is okay).  
Loaf tin  
Baking foil

## Method

Line the loaf tin with silver foil. You can grease it, but foil makes getting the loaf/bread/cake out at the end, a doddle. And, if you are careful, you don't have to wash-up the tin... always a boon!

Pre-heat the oven to 170 °C/150 °C fan.

Put the pan on a medium heat and melt the butter and sugar. Add the vanilla extract and/or cinnamon. Remove from the heat and add in the mashed bananas, followed by the egg. Fold in the flour. Finally mix in the milk and then pour the whole lot into the foil lined loaf tin.

Put the loaf tin into the pre-heated oven for approximately 30–35 minutes. It's cooked when a skewer comes out clean.

Leave it to cool: more time to drool!

Serves as many as can grab a bit before it has all gone.

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1 Vanilla extract is yummy but, as it costs an arm and a leg, if you don't have any then don't worry. Cinnamon is equally as good, or add whatever you fancy. You can put in a lot of other stuff like chopped nuts, desiccated coconut, or raisins. The basic recipe is good for any of them.