

2 Minutes
North of the
Cliffs of
Moher



Banana bread

3oz/85grams butter/margarine
1 egg
4oz/112grams caster sugar
4 medium ripe bananas
8oz/224grams plain flour
2 teaspoons baking powder

Place the butter/margarine; egg and sugar in a mixer and beat until white and fluffy. Mash the bananas and add them to the mixture. Sieve the flour and baking powder together and add them bit by bit to the mixture. The mixture should be like a very thick batter.

Grease and flour a 2lb loaf tin and line the bottom with a piece of grease proof paper. Pour the mixture into the tin and place in a preheated oven and bake at 350° Fahrenheit, 180° centigrade or gas mark 4, for **40 – 50 minutes**. Rotate regularly. Prod with a metal skewer – if it comes out clean then the bread is cooked.

Leave to cool in the tin for about ten minutes then run a knife around the edges and turn out the loaf. Place on a cooling rack. When cold the loaf can be wrapped in cling film and frozen if required. It should have a shelf life of several days – if it lasts that long!!