



# Activity time!



I had loads of bananas left in my fruit-bowl on the weekend so decided to make a banana loaf, it's so easy to make, why don't you give it a go? But make sure you get an adult to help you. Let me know how you get on @wruscorch on twitter.

## Instructions

1. Firstly pre-heat the oven to 160C/ gas mark 3
2. Next prepare your tin, I used a long loaf tin and lined it with greaseproof paper. It's easier to get it out of the tin with greaseproof paper.
3. Put all the ingredients into a bowl and blend well. I used an electric whisk, but you could mix with a spoon or ask an adult to help you. I also used wholemeal self raising flour instead of white. Why not mix it up and add some walnuts too, but be careful of nut allergies.
4. Pour mixture into your lined tin.
5. Place in the oven and cook for 1 hour. Turn out of the tin & allow to cool and enjoy!



## Ingredients:

**2 ripe bananas**

**3 eggs**

**170g caster sugar**

**170g Self raising Flour**

**170g soft margarine**

