

# BANANA BREAD

- 2 cups self-raising flour*
- ½ cup raw sugar*
- 1 teaspoon baking powder*
- 1 teaspoon cinnamon*
- 3 ripe bananas, mashed*
- 2 eggs*
- 1 cup milk*
- 1 teaspoon vanilla essence*
- 1 tablespoon light olive oil*



Preheat oven to 180°C (165°C fan forced). Grease and line a 10 x 20cm loaf pan.

Sift flour, baking powder and cinnamon into a bowl. Add sugar, banana, eggs, milk, vanilla and oil.

Mix together well. Spoon into loaf pan, bake for 50-60 minutes.

Slice, spread with margarine or eat plain.