

# Banana Bread

**Season:** All

**Makes:** 36 small muffins

**Fresh from the garden:** bananas, eggs

## Equipment:

metric measuring cups and spoons  
bowls – 2 medium, 2 large  
whisk  
wooden spoon  
2 forks  
3 × 12-basin muffin trays  
baking paper cases, to fit muffin trays  
spatula  
wire cooling rack  
serving platter

## Ingredients:

3 eggs, beaten until frothy  
1 cup brown sugar  
1 tsp vanilla essence  
½ cup sunflower oil  
3 bananas, mashed with a fork  
2 cups plain flour  
1 tsp cinnamon  
2 tsp bicarbonate of soda  
½ tsp salt  
¼ tsp baking powder  
butter (optional, for greasing muffin trays)

## What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix the eggs, sugar, vanilla essence and oil in a large bowl, then add the bananas.
4. In another large bowl, mix all the dry ingredients together with a clean fork.
5. Add the banana mix to the dry mix and gently combine.
6. Line muffin trays with baking paper, or grease with a light coating of butter.
7. Pour the mixture into muffin trays, three-quarters full for each basin.
8. Bake for 20 minutes.
9. Remove onto a wire cooling rack. Allow to cool, then serve on a platter.

