

Banana Bread



You will need the following kitchen utensils:

1 large bowl

1 medium bowl

1 fork

1 whisk

1 wooden spoon

1 baking pan (preferably rectangular for bread)

Dry ingredients

1 and $\frac{3}{4}$ cups (220 grams) flour

1 cup (200 grams) white sugar or brown sugar

1 teaspoon (5 ml) baking soda

$\frac{1}{2}$ teaspoon (2.5 ml) salt

1 $\frac{1}{2}$ cups (about 4 medium) mashed bananas

1 generous pinch cinnamon and/or nutmeg

Wet ingredients

2 large eggs

$\frac{1}{2}$ cup (125 ml) vegetable oil

1 teaspoon (5 ml) vanilla

Optional

Chopped walnuts

Chocolate chips

Raisins



Procedure

1. Preheat the oven to 165 degrees celsius
2. Grease a medium baking pan with butter
3. In a large bowl, whisk dry ingredients together
4. In a medium bowl whisk wet ingredients together and add mashed bananas
5. Add wet mixture to dry mixture
6. Pour mixture into greased pan
7. Bake about 1 hour
8. Check baking with a toothpick

Enjoy!