Banana Loaf Recipe

Ingredients:

- [ ] 40z Butter or margarine
- [ ] 6oz sugar (any kind but caster works best)
- [ ] 8oz self-raising flour
- [ ] 2 eggs
- [ ] 2 large or 3 medium, very ripe bananas

Method:

1. Heat the oven to gas mark 4/180C

2. Grease a 2lb loaf tin

3. Cream the butter and sugar together and mix in the eggs, one at a time

4. Mash the bananas with a sturdy fork

5. Mix together the two yellow sludges you now have

6. Mix in the flour

7. Scrape into the loaf tin and bake for 40 minutes, then lower the temperature to gas mark 2/150C and cook for a further 30 minutes