



# BEST BANANA BREAD

## YOU NEED:

- 1 cup sugar
- 125g butter
- 2 big ripe bananas, meshed
- 2 large eggs, beaten
- ½ tbs fresh lemon juice
- 1 tsp grated orange rind
- 1½ cups plain flour
- 1 tsp baking soda
- ½ tsp salt

## TO DO:

Preheat the oven to 150 Degree Celsius and butter a 9-inch loaf pan. Cream the sugar and butter until light and creamy. Add the bananas, eggs, lemon juice and orange rind. Pour the dry ingredients into the mixture and pour the batter into the loaf pan. Cool for 30 minutes before removing from pan. Serve warm or cold.

**SERVES: 4**  
**RECIPE: HOLIDAY FUN!**