







Make your own *Little Monkey* banana bread!







Why not talk about the book while you cook?



Ingredients:

-  140g butter or margarine (plus a little extra to grease your tin)
-  140g caster sugar
-  2 eggs (beaten)
-  140g self-raising flour
-  1 teaspoon baking powder
-  2 small mashed bananas (you can do this with a fork)

Equipment:

-  Kitchen scales
-  Large mixing bowl
-  Mixing spoon
-  19 x 12 x 9cm loaf tin
-  Baking paper
-  Wire rack

Why not:

**Discuss what ingredients you need first and talk about where they come from.
Make a list of some other snacks that you could make using bananas.**

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How to make it:

1. First, put the oven on at 180°C and prepare your tin by greasing and lining it with baking paper.
 2. Mix together the butter and sugar using a whisk or fork until pale and fluffy, and then add the beaten eggs.
 3. Next, fold in the flour by carefully mixing it in to the butter and sugar.
 4. Then add the baking powder and mashed bananas. Mix everything really well.
- Tip! Soft bananas work best, so you can use up any very ripe ones you have!**
5. Now pour the mixture into the tin and bake in the oven for 30 minutes.
 6. After 30 minutes, check if the banana bread is fully baked by carefully poking a skewer or knife in the top – it should come out clean and not sticky. If you can see cake batter on it, put the banana bread back in the oven for another 5 to 10 minutes.
 7. Once the banana bread is baked, leave it in the tin for a few minutes and then put it on a wire rack to cool down.
 8. Now for the best bit - tuck into your delicious banana bread while you read *Little Monkey*!

