

# CRANBERRY BANANA BREAD

## I n g r e d i e n t s

- \* 1 3/4 cup plain flour
- \* 1 cup sugar
- \* 1 1/2 teaspoon baking powder
- \* 1/2 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1/4 teaspoon cinnamon
- \* 1/4 cup soft butter
- \* 1/4 cup water
- \* 1 teaspoon vanilla extract
- \* 2 eggs
- \* 2 sliced bananas
- \* 1 cup cranberries



## D i r e c t i o n s

1. Preheat the oven to 180 C / 360 F.
2. Grease a 9x5 inch loaf pan.
3. Cream together the sugar and butter in a bowl. Add in the eggs and mix well. Add in the sliced bananas, cranberries, water and vanilla extract. Mix well but don't completely mash the banana or cranberries.
4. Sift the flour and add the baking powder, baking soda cinnamon and salt. Mix the dry ingredients into the wet ingredients until combined.
5. Pour the picture into the loaf pan and bake for roughly 55 minutes. The top of the cake should be a nice brown. Check with a toothpick in the center and when it comes out clean it is ready!
6. Allow to cool in the pan for about ten minutes and then remove from the pan using a knife to loosen around the edges. Allow to cool fully on a cooling rack.

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