

HONEY BANANA BREAD

I n g r e d i e n t s

- * 1 cup flour
- * 1/4 cup oats
- * 1/4 cup sugar
- * 1 teaspoon baking soda
- * 1/2 cup butter
- * 1/4 cup honey
- * 2 large ripe bananas
- * 1 egg
- * 1/2 teaspoon cinnamon
- * pinch of salt



D i r e c t i o n s

1. Cream the butter and sugar together in a small mixing bowl and add the honey, mixing well.
2. Add the bananas and mash them well. Next add the egg and mix thoroughly.
3. In a separate bowl mix the flour, baking soda, oats, cinnamon and salt.
4. Combine the wet and dry mixes and mix well. You should end up with quite a moist mix.
5. Place the finished mix in a greased and floured loaf pan and bake at 350F for about 45 minutes. Check the loaf is cooked all the way through by placing a toothpick in the center. When the loaf is ready the toothpick should come out clean.
6. Leave to cool for 10-15 minutes.

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