

# Go Bananas for Banana Bread!

Banana Bread is delicious and so easy to make! Follow along with these simple instructions and ask an adult for help if you need it!

## Ingredients

- ½ Cup Canola/Veg Oil
- 2 Eggs
- 2 Cups Flour
- 1 Cup Sugar
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 5-7 Mashed Bananas



## Equipment

- 3 Large Bowls
- Wooden Spoon
- 9x5 loaf baking tin
- Fork
- Measuring cups
- Sieve
- Cooling Rack

## Instructions

- Step 1:** Ask an adult to preheat the oven on to 350°F.
- Step 2:** Lightly grease the loaf baking pan.
- Step 3:** Mix the oil & sugar together in a large bowl. Add 1 egg at a time. Keep mixing until fully mixed.
- Step 4:** Pour the flour, baking soda and salt into a sieve above a different large bowl. Tap the side of the sieve until all the flour is in the bowl.
- Step 5:** Add the flour mixture into the other bowl and mix together with a fork.
- Step 6:** Peel all the bananas and mash them together using a fork.
- Step 7:** Add the mashed bananas to the mixture. Mix well, and then pour the mixture into the greased baking loaf pan.
- Step 8:** Put it into the oven and leave it for **1 hour**. It is ready when you can put a knife into the middle and it comes out clean! Ask an adult to help you here.

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**ENJOY!** Send us pictures and videos of your delicious creation!

Around the Campfire is a Virtual Camp Initiative of Camp Ooch & Camp Trillium

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