



Hay Day Kitchen

## *Banana Bread*

A new Hay Day Kitchen recipe is here! This episode we're making a beautiful Banana Bread to celebrate the arrival of Spring time! And for those at home, a chance to brush up on your baking skills!

We've prepared a very simple, delicious recipe and video, so you can follow along step-by-step.

Go ahead, give it a try!



<https://youtu.be/y6REXczLiDw>

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### *Ingredients!*

**3** Bananas (very ripe)

**1 cup** White sugar

**1/4 cup** Brown sugar

**1/2 cup** Cream

**2** Eggs

**1/4 cup** Raisins

**1/2 cup** Butter (melted)

**2 1/2 cups** Flour

**2 tbsp** Cinnamon

**3 tsp** Baking powder

**1 tsp** Salt

**Decoration:** 1 Banana



**Prep time:** 2 h

**Servings:** 1 loaf

**Equipment:** 2 mixing bowls, fork, rubber spatula, wooden spoon, bread pan, measuring cups and spoons.

### *Method!*

- Preheat the oven to 175°C/350°F.
- In a mixing bowl, mash the ripe bananas with a fork. Add in brown sugar and white sugar and continue mashing together until completely smooth.
- Stir in the melted butter, cream and eggs into the mashed banana and sugar mixture, and set aside.
- In a separate bowl, measure in all the dry ingredients and mix.
- Add the dry ingredients mix into the wet, creamy batter and mix together until well combined.
- Don't over mix.
  
- Optional: gently fold in raisins or nuts of your choice with a spatula or wooden spoon.
- Grease the bread pan and pour in the batter. Spread it around to be one even layer.
- Slice a banana into small round pieces, and place the slices on top of the batter to decorate.
- Bake for 45-50mins at 175°C/350°F.
- Remove from the oven and let it cool for 10 minutes.
- Carefully remove the banana bread from the bread pan and transfer to a wire rack or plate to finish cooling.

Doesn't it make your kitchen smell heavenly? Enjoy a warm slice of Banana Bread with tea, coffee, ice cream or alone! Yummy!

*We'd love to see your own Banana Bread creation! Submit a photo to our Fan Art Uploader!*

*Or post it on Instagram, using the hashtag #haydaykitchen*