

KIDS COOK ALONG WITH S17



WEEK 6

CHOCOLATE CHIP

BANANA BREAD

JOIN US ON FACEBOOK

LIVE AT 3.30PM ON
FRIDAY 26TH FEBRUARY



KIDS COOK ALONG CHOCOLATE CHIP BANANA BREAD

**YOU WILL NEED A 1LB LOAF TIN LINED WITH
GREASEPROOF.**

INGREDIENTS

- 140G BAKING MARGARINE
- 140G SUGAR
- 140G SELF RAISING FLOUR
- 1TSP BAKING POWDER
- 2 EGGS
- 100G CHOC CHIPS (EXTRA FOR DRIZZLING)
- 2 RIPE BANANAS

**PRE WEIGHED OUT INGREDIENT PACKS CAN BE
PURCHASED FROM THE SHOP FOR £4 . PLEASE MESSAGE IF
YOU REQUIRE ONE. YOU CAN COLLECT ANYTIME FROM 9AM
ON THURSDAY.**



METHOD:

STEP 1

PRE HEAT OVEN TO 160C FAN.

IN A BOWL MIX TOGETHER YOUR MARGARINE AND SUGAR. THEN SIEVE IN YOUR FLOUR AND BAKING POWDER AND ADD THE EGGS. MIX UNTIL SMOOTH.

STEP 2

PLACE THE BANANAS IN A BOWL AND USE A FORK TO SMUSH THEM UP. THEN ADD THEM TO THE CAKE BATTER.

STEP 3

ADD THE CHOCOLATE CHIPS AND MIX WELL. TRANSFER MIX INTO YOUR LINED LOAF TIN AND BAKE FOR 1HOUR. CHECK WITH A SKEWER IN THE MIDDLE THAT IT COMES OUT CLEAN WHEN INSERTED TO SHOW ITS COOKED. LEAVE TO COOL AND THEN DRIZZLE WITH SOME MELTED CHOCOLATE.