



Gran Gran's Banana Bread Bake!



What you'll need:

- Loaf tin
- 1/3 cup melted coconut oil
- 1/2 cup honey
- 2 eggs
- 1/2 tsp salt
- 2 large bananas, mashed
- 1/4 cup milk of choice
- 1/2 tsp ground cinnamon
- 1 tsp baking powder
- 220g whole wheat flour

Before you start



Wash your hands! Preheat your oven to 180°C/160°C fan/gas mark 4 and grease a loaf tin.

1



Whisk the oil and honey together. Add the eggs and beat well.

2



Whisk in the mashed bananas and milk. Add in the baking powder, salt and cinnamon and mix well.

3



Stir in the flour with a big spoon. Sprinkle more cinnamon on top, if you'd like.

4



Bake for 55 minutes or until skewer comes out clean. Leave to cool.

5



Once cooled, enjoy your banana bread!