

**GOD HAS A
— PLAN —
FOR ME!**

BANANA BREAD!

Want to try making banana bread at home? Follow these instructions! **Be sure to have an adult help you with the oven!**

Prep: 15min

Cook time: 1hr

Servings: 1 9x5 inch loaf

STEPS

1. **Preheat oven to 325 degrees (165 F)**
2. **Grease pan**, using butter or non-stick baking spray
3. **Mix dry ingredients in a bowl:** flour, salt, and baking soda
4. **In a separate bowl, peel and mash the bananas** (mash bananas, mash, mash bananas!)
5. **To the mashed bananas, stir in egg, melted butter, and sugar** (a little lumpy is okay!)
6. **Combine all ingredients and stir**
7. **Pour batter into pan**
8. **Bake for 1 hour** (tip: stick a toothpick in the middle, if it comes up dry - the loaf is cooked through!)

INGREDIENTS

- 3 medium ripe bananas
- 1 cup white sugar
- 1 egg
- 1/4 cup melted butter
- 1 1/2 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda

