

No Food Waste

If you have some remaining bananas and you have to use them up, you can make a special cake.

Banana Bread



Ingredience:

- **3 large bananas**
- 250 g medium-coarse flour
- 130 g powdered sugar
- 80 g melted butter
- 2 eggs
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon

Instructions:

1. Mash the bananas with a fork .
2. Pour the melted butter over the mashed bananas.
3. Add two eggs.
4. Mix the ingredients well.
5. Add the flour and sugar to the mixture.
6. Add the baking powder, baking soda, salt, and cinnamon.
7. Mix well.
8. Transfer the batter into a loaf pan.
9. Place the bread in an oven.
10. Bake for 45 minutes at 170°C.

Recomended by Vlasta and Kristina