

Hello The Manor

Here is a recipe I made with my mum yesterday and I thought it would be a good idea to share it. As part of my English today I have written out the recipe and then typed it up in this email.

Banana and chocolate loaf

Ingredients

- 125g butter
- 150g caster sugar
- 1 tsp. vanilla extract
- 1 egg beaten
- 3 bananas, mashed
- 100g chocolate chips (dark, milk or white)
- 190g self- raising flour
- 60ml milk
- 1 tbsp. demerara sugar

Method

- 1) Grease and line a 2lb loaf tin
- 2) Melt the butter, sugar and vanilla extract in a saucepan over a medium heat
- 3) Remove from the heat and add the mashed bananas, mix well
- 4) Add the egg, mix well
- 5) Stir in the flour and the milk. Once combined, add the chocolate chips
- 6) Pour into your prepared tin, sprinkle with a tablespoon of demerara sugar to give a crunch to the topping
- 7) Bake at 150c fan oven (or 170c regular, gas mark 3) for 45 mins, or until a skewer comes out clean
- 8) Leave to cool and enjoy!



Regards

Ashton Arlow



I forgot to say I helped with the washing up!