

## BANANA LOAF:

8oz plain flour  
3 level tsp baking powder  
4oz margarine  
5oz soft brown sugar  
1 lb bananas, peels and mashed  
1 large egg  
3 tbs milk

Grease and line a 2 lb loaf tin. Set oven to 190c / gas mark 5.

Sift the flour and baking powder into a large bowl. Rub in the margarine until it resembles fine breadcrumbs. Stir in the sugar and then make a well in the centre. Add the mashed banana, beaten egg and milk. Beat well until all ingredients are well mixed then spoon into prepared loaf tin.

Bake in the centre of oven for 3/4 - 1 hour or until firm and a skewer inserted in the centre comes out clean.

Cool in the tin for 10 minutes then turn out onto a wire rack.