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Breezy Banana Bread [1]

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- [Review](#) [1]
- [15 Made it](#) [2]
- [11 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

Breezy Banana Bread

Ingredients

3 bananas, well mashed
8.8 oz. sugar
2 eggs, beaten
4fl oz. vegetable oil
16oz. flour
1 tsp. baking soda
1/2 tsp. salt

Preparation

- **1**

Preheat oven to 180°C. Mash bananas and add the sugar, eggs and oil. Combine the ingredients well before adding any dry ingredients. Mix all the ingredients until fully incorporated and bake for about an hour. Serve with tea or as a light dessert.

Cooks Note

Links

[1] <https://www.expatswoman.com/ewfood/recipes/breezy-banana-bread>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6383?destination=printpdf/6383&token=f5871ad4d08d029c4c0b95cd1fc1cd91>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6383?destination=printpdf/6383&token=f5871ad4d08d029c4c0b95cd1fc1cd91>

[4] <https://www.expatswoman.com/ewfood/printpdf/6383>

[5] <https://www.expatswoman.com/ewfood/print/6383>