

Banana bread

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Ingredients

- 3-4 overripe bananas
- 3-4 cups of sugar
- 1,5 cup semi- thick flour
- 1 tea spoon soda bicarbonate
- 1 egg
- 50g butter
- 100g nuts



Directions

- remove the peels from bananas
- put peeled bananas into the bowl



- mash bananas with the fork.
- add sugar, egg and mix it together



- add flour and soda bicarbonate
- stir it for smooth consistency



- add the melted butter and chopped nuts
- put the finished dough into a baking tray which has to be laid with baking paper.



- bake at 175 degrees Celsius for about 55- 60min.
- let the bread to cool
- serve it with the glass of milk or cup of tea.



Mahlzeit!

DOBRŮ CHUŤ!

Enjoy it! bon appétit

ПРИЯТНОГО АППЕТИТА!

