Boa Banana Bread

From KidsHealth.org

This recipe is perfect for a snake lover. Boas spend most of their lives buried in the sand. They only come out in the early morning and evening to search for food. Banana bread is great to eat in the morning and evening, so stop hiding from the kitchen and try this banana bread recipe!

Prep time: about 90 minutes

Ingredients:

- 2 eggs
- 1 3/4 c. sifted flour
- 2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/3 c. vegetable oil
- 2/3 c. sugar
- 1 c. mashed bananas (about 3 bananas)

Directions:

1. Preheat the oven to 350˚ F (180˚ C).

2. Beat eggs well in a small bowl.

3. In a medium-size bowl, sift together the flour, baking powder, baking soda, and salt.

4. In a large bowl, add the vegetable oil. Add the sugar a little bit at a time, and continue beating until the mixture is fluffy.

5. Add the eggs to the mixture in the large bowl and beat well.

6. Add some of the flour mixture to the large bowl and beat well. Then add some of the mashed bananas and beat some more. Continue adding flour, then bananas, then flour, then bananas, until everything is mixed in.

7. Pour mixture into the baking pan. Bake for 70 minutes.

8. Flip your banana bread out of the pan, let it cool for a bit, and cut it into slices to eat and share!

Serves: 16

Serving size: 1 slice