**Chocolate and Banana Loaf**



**You will need**:

Half a 250g block of butter/margarine (125g)

Half a mug of sugar (175g)

A full mug of self -raising flour

2 eggs (or half a mug of egg mix)

1 teaspoon of bicarbonate of soda

2 large or 3 small ripe bananas

Some chocolate – either Chocolate drops or some chopped up block (about 100g)

2lb/large Loaf Tin – lined with some baking paper (or the paper from the margarine block)

* Melt the butter or margarine and the sugar in a saucepan.
* Add in the flour and bicarbonate of soda and mix really well
* Mash up the bananas and stir them into the mixture
* Lightly beat the eggs with a fork and then add them to the mixture
* Beat the mixture well together – it will be quite sloppy now
* Leave it to cool while you get a baking tin ready and chop up the chocolate
* Stir in the chopped chocolate and tip the mixture into the lined loaf tin.
* Cook at 160C for 30-40 minutes.
* Leave it to cool in the pan before taking it out. (I sifted some icing sugar over the top)

This didn't last long….

