




Banana Bread

From ALL the recipes on the internet, this one is the easiest!!

 6 servings

 60 minutes

INGREDIENTS

- 3 Squashed overripe Bananas
- 2 large Eggs
- 125ml Oil
- 125ml Milk
- 5ml Vanilla essence
- 10ml Baking Powder
- 125ml Brown Sugar
- 375ml All purpose Flour
- 2.5ml Salt

NOTES

You will not get 60 minutes from a good quality charcoal if it is too windy.

Place the Bake in a covered area with no wind.

DIRECTIONS

1. Mix all these ingredients in the order supplied into a large mixing bowl.
2. Mix with a whisk until blended through.
3. Pour into a greased loaf tin & place into your Gecko Bake.
4. Distribute your coals evenly over the Gecko Bake side fins, top and make sure there are some coals under the bottom.
5. Keep the lid closed & bake for 60min.
6. When done, slice and serve with butter and Honey.



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