

# Banana Buns

## Ingredients: Makes 10

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- 70g Soft margarine
- 130g self raising flour
- 1 teaspoon baking powder
- 110g caster sugar
- 2 eggs
- 50ml full fat milk
- ½ vanilla essence
- 150g (1½) bananas

## Method

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1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Put the bun cases into bun trays.
3. Measure out all of the ingredients.
4. Beat together the margarine, flour, baking powder, sugar, eggs, vanilla essence and milk in a bowl.
5. Peel and mash the bananas and gently fold into the sponge mixture.
6. Divide the mixture between the bun cases and bake in the oven for 20–25 minutes.

