Happy International Youth Day!

Fuel for our future champions



Proudly supported by Pick n Pay

Pick n Pay School Club

RECIPE

BOK-INSPIRED BANANA BREAD















Proudly supported by Pick n Pay

Pick n Pay School Club

INGREDIENTS:

- 1½ cups self-raising flour
- 1 cup brown sugar
- ½ cup plain yoghurt
- ½ cup neutral oil or butter or margarine, melted
- 3 ripe bananas, mashed
- 2 eggs

INSTRUCTIONS:

1. Preheat oven to 160°C fan / 180°C conventional.
2. Grease and line a loaf tin or small cake tin.
3. Mash bananas well.
4. Whisk together bananas, eggs, yoghurt, oil, and brown sugar.
5. Fold in the self-raising flour until just combined.
6. Bake for 45–55 minutes or until a skewer comes out mostly clean.
7. Cool before slicing.

Optional
Add an extra banana, sliced in half on top, before baking.

Proudly supported by Pick n Pay

Pick n Pay School Club