**Banana Bread**

This can be frozen: an excellent way of using up brown bananas.

You'll need:

* 1 cup brown sugar
* 1 tsp vanilla
* 2 beaten eggs (can be omitted and more yoghurt substituted)
* 125gm butter
* 2 cups self-raising flour
* 4 mashed, very ripe bananas
* ½ cup of sour cream/ skim milk/ natural yoghurt

*Method:*

Preheat oven to 180ºC

Cream butter and sugar.

 Beat in eggs one at a time, then fold in other ingredients.

Bake for an hour, or until the top springs back when pressed.

Lift out carefully – this bread has a tendency to break at the bottom