

# FLUFFY BANANA BREAD

## INGREDIENTS

1 2/3 cups of all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon of ground cinnamon  
1/2 teaspoon salt  
1 cup sugar  
2 eggs  
1/2 cup of oil  
3 ripe bananas, mashed  
1 teaspoon vanilla extract  
2/3 cups walnuts, chopped

## INSTRUCTIONS

Set oven to 350 degrees F. Spray loaf pan with oil or line with parchment paper.

Sift together flour, baking soda, cinnamon and salt.

Use paddle attachment, beat sugar and eggs until light and fluffy, about 8-10 minutes.

Drizzle in oil.

Add mash bananas and vanilla.

Fold in dry ingredients and walnuts until evenly mix.

Pour into loaf pan and bake for 45 minutes to 1 hour

## FOR SMALL HANDS

Little ones can pour all the dry ingredients into large bowl.

Mash bananas. If they're younger, let them squish the bananas with their hands. This will help practice gross motor skills.

If they are old enough (~2.5+) have them crack the eggs into a bowl. If it's their first time, I suggest showing them how to do one first and let them have a turn after. Get ready to see their face light up with wonder!

Let them help you hold the mixing bowl while you pour ingredients into loaf pan.