**Banana Bread**

 **Ingredients**

**1 ½ cup flour**

**A pinch of cinnamon**

**¼ tsp salt**

**½ cup vegetable oil**

**1 tsp vanilla extract**

**3 mashed banana**

**1 tsp baking soda**

**Chocolate chips**

**1 cup sugar**

**2 eggs**

 **Tools**

**Sieve**

**Teaspoon**

**Wooden spoon**

**Bowl**

**Whisk**

**Bundt pan**

**Microwave oven**

**Wire rack**

**Serving plate**

 **Directions**

**Preheat oven to 350 degrees. Grease and flour the bundt pan.**

**Sift the flour, baking soda, salt and cinnamon into a bowl and**

**mix it well. In another bowl beat the eggs and sugar until well**

**blended, combine the vegetables oil, and then add the mashed**

**bananas, vanilla, flour mixture just until combined, gently fold**

**the bundt pan. Bake for 15 minutes. Remove the banana bread**

**from the oven and let it cool for 10 minutes on a wire rack.**

**Serve.**