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Big Bird's Banana Bread

Here is what you will need:

- 3 peeled ripe bananas
- 3/4 cup honey
- 1/4 cup melted butter
- 1/2 teaspoon baking soda
- 1 1/2 cups whole wheat flour
- 1 big bowl
- 1 big wooden spoon
- 1 fork
- 1 bread pan (rub some cooking oil around the inside of it)
- 1 wire cooling rack
- 1 measuring cup
- 1 set of measuring spoons

Here's what you need a grownup to do:

1. Turn the oven on to 350 degrees.
2. Melt 1/4 cup of butter in a pan.

Here's what you do:

1. Put the peeled bananas in a bowl.
2. Mash up the bananas with the back of a fork.
3. Add the melted butter.
4. Add: 1/2 teaspoon baking soda, 1 1/2 whole wheat flour, 3/4 cup honey
5. Stir everything in the bowl with the big spoon. Stir until everything is mixed together.
6. Pour the mix into the oiled bread pan.
7. Bake for one hour.
8. After one hour, put a toothpick in the bread. Is there some bread on the toothpick when you pull it out? If there is, let the bread cook for a little while longer. If there is no bread on the toothpick when you pull it out, the bread is done!
9. Ask your grown-up helper to take the bread out of the oven. They need to take the bread out of the pan, and put it on the wire rack.
10. When the bread is cool, cut it up and share it with your neighbors!

