

First published in 2022 by Anges de Sucre 5 St Thomas Avenue, Hayling Island Hampshire POII OET

www.angesdesucre.com

ISBN 978-1-80068-874-2

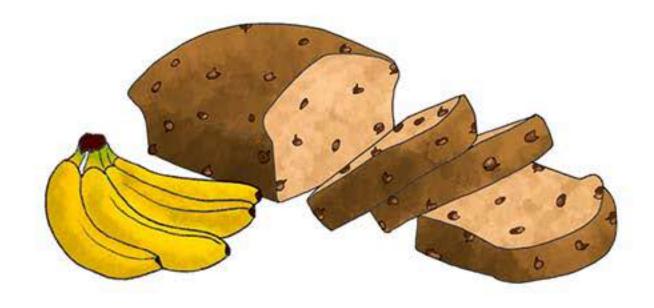
Printed in the UK

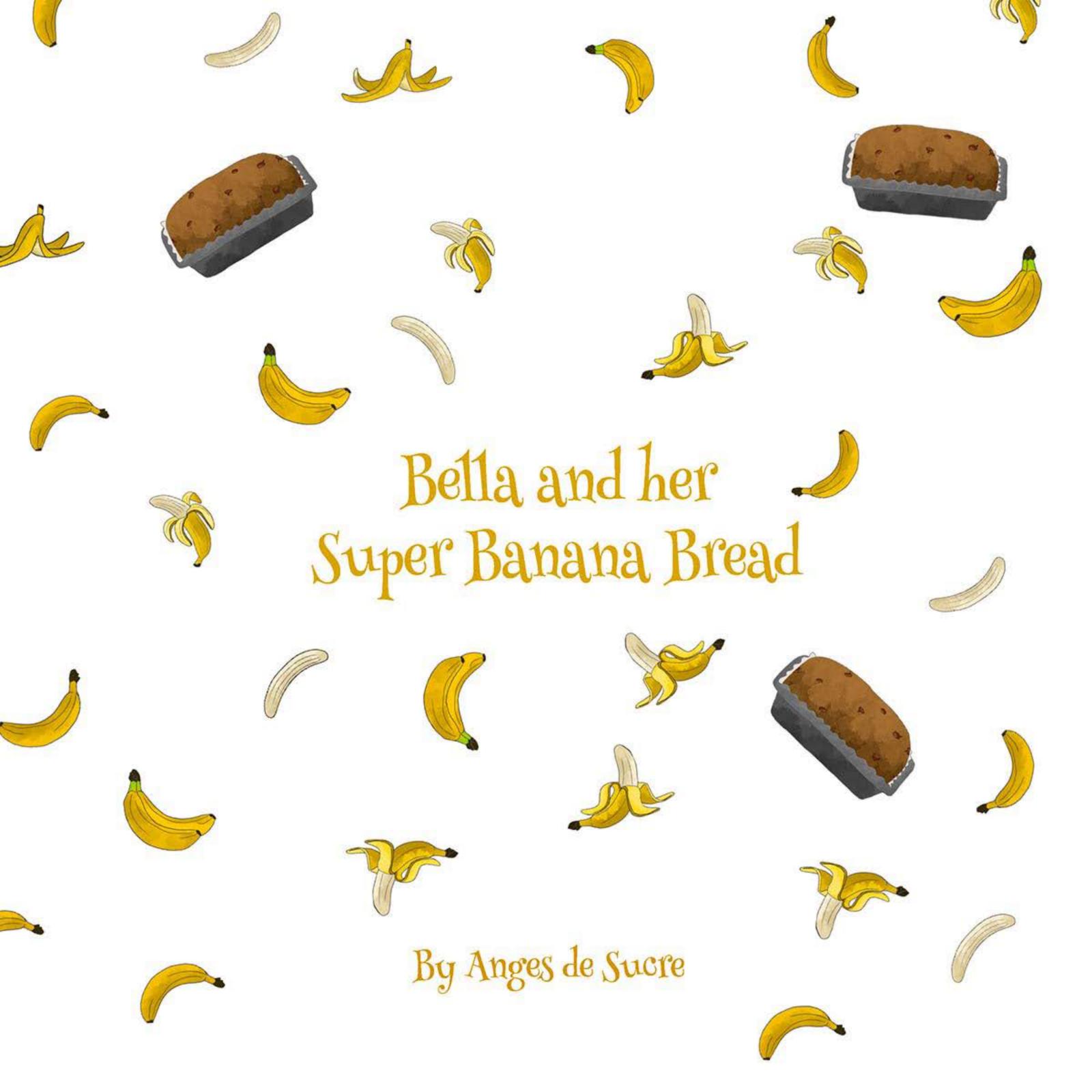
Illustrated beautifully by Irina

Copyright @ Anges de Sucre 2022

All rights reserved. No part of this book may be reproduced in any form or by any electronic or mechanical means, including information storage and retrieval systems, without permission in writing from the publisher, except by reviewers, who may quote brief passages in a review.

The moral rights of Anges de Sucre have been asserted.





Bella was frightened of nothing. She was a brave little girl,

She wasn't afraid of roller coasters or creepy crawlies,

When they might make others hurl.



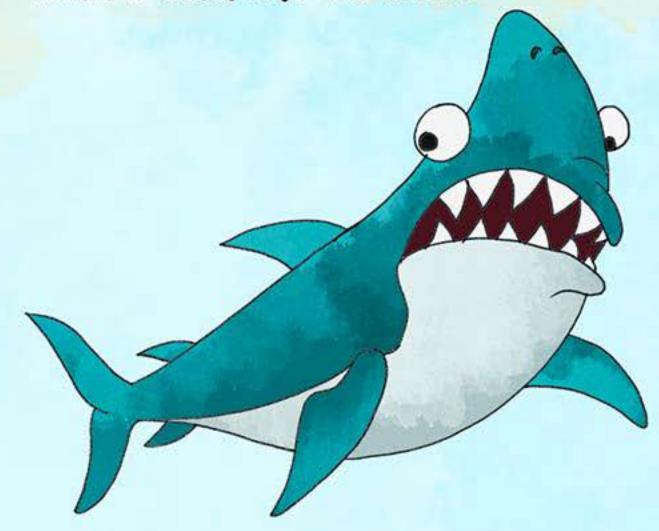
Bella was so mighty, Spiders ran away at the sight of her.

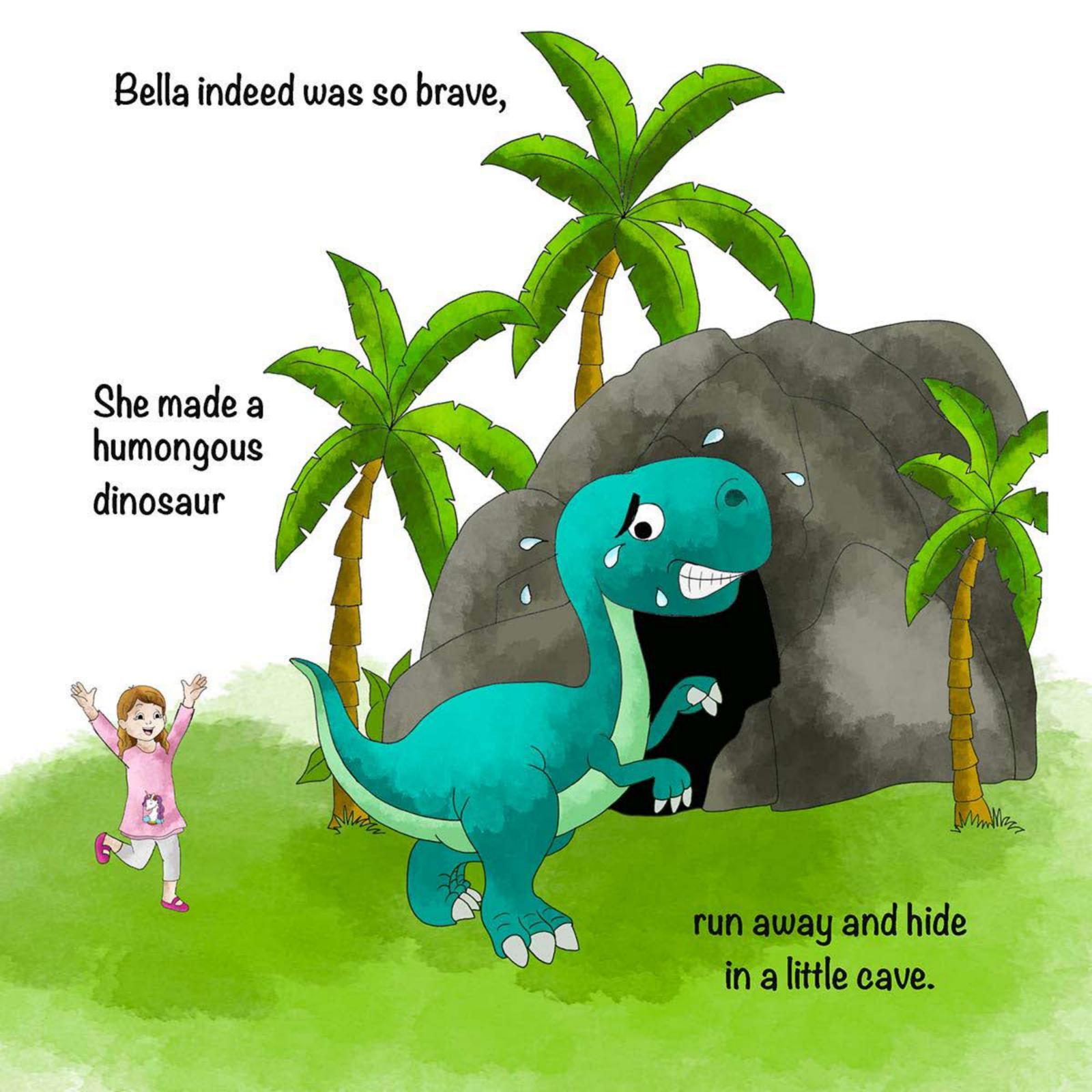




You wouldn't take Bella lightly,
She even made great
white sharks cower.









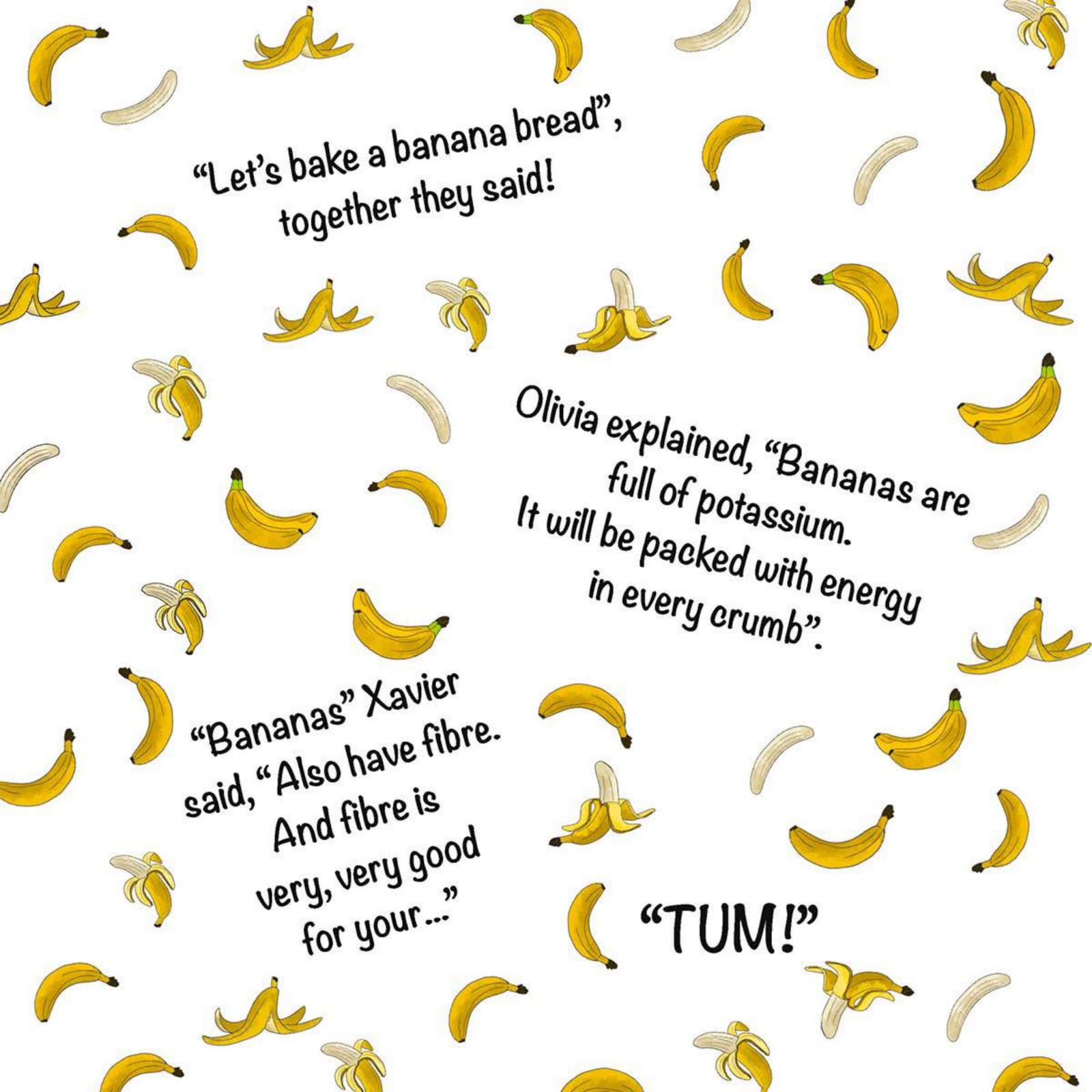
But Bella was scared of one thing...
the dark.
It made her quite wary.

Because in the dark of the night...
that's when the bogeyman
appeared...
And he is quite scary!

Bella had an idea. What if she got a super power?!/
Then the bogeyman would be the one that's scared.

He'd run really far away and never come near!



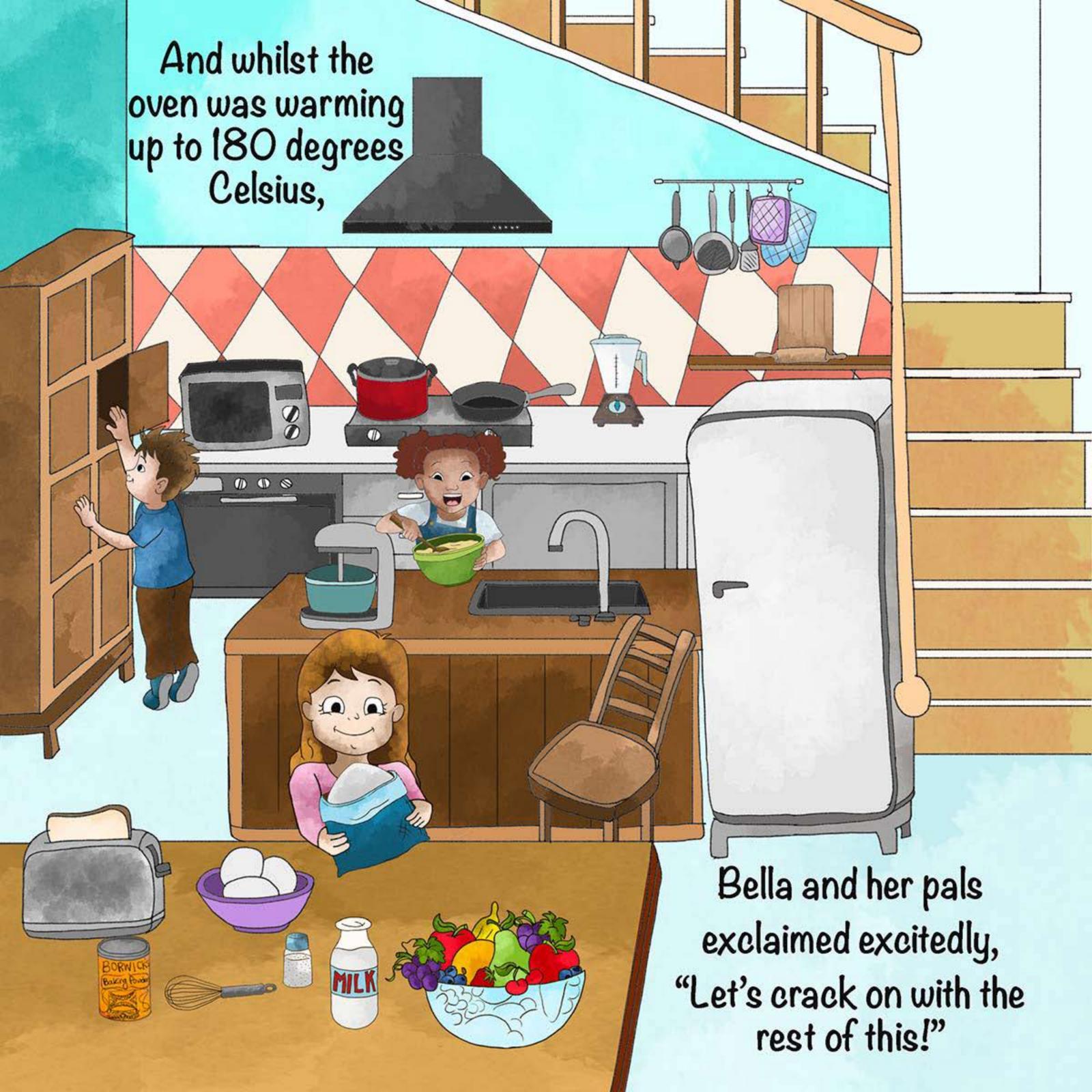


So Bella and her friends grabbed three old and squishy bananas, And mashed them up in a bowl with five tablespoons of oil.



Olivia said, "Don't worry about the bananas being old and squishy.

The Super Banana Bread will be even tastier and definitely won't spoil."



She stirred in half a cup of brown sugar with a wooden spoon,
Feeling more confident that she was going to



shoo away the bogeyman goon!

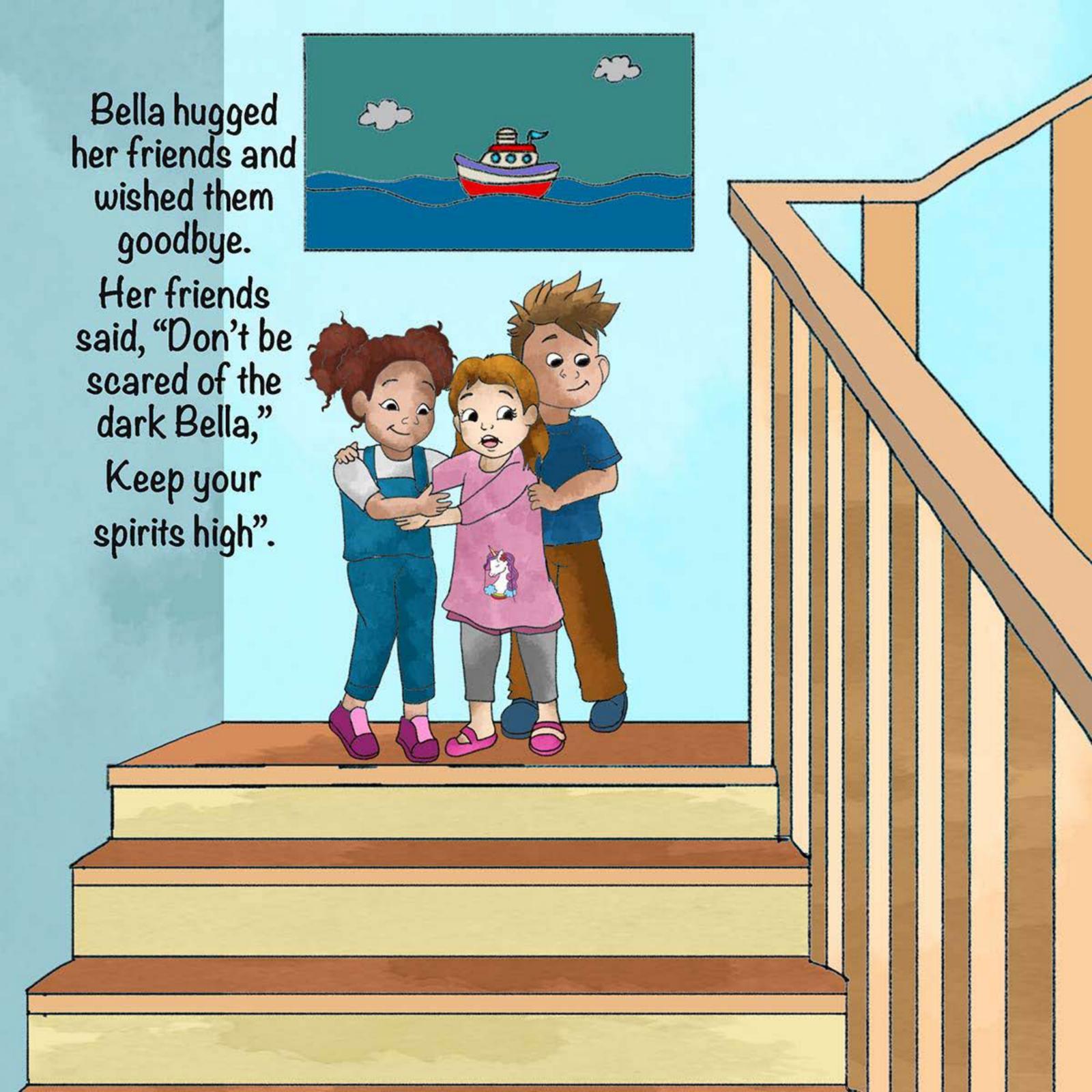
Olivia then mixed in one and a half cups of flour,
With a teaspoon of vanilla and
three heaped teaspoons of baking powder.

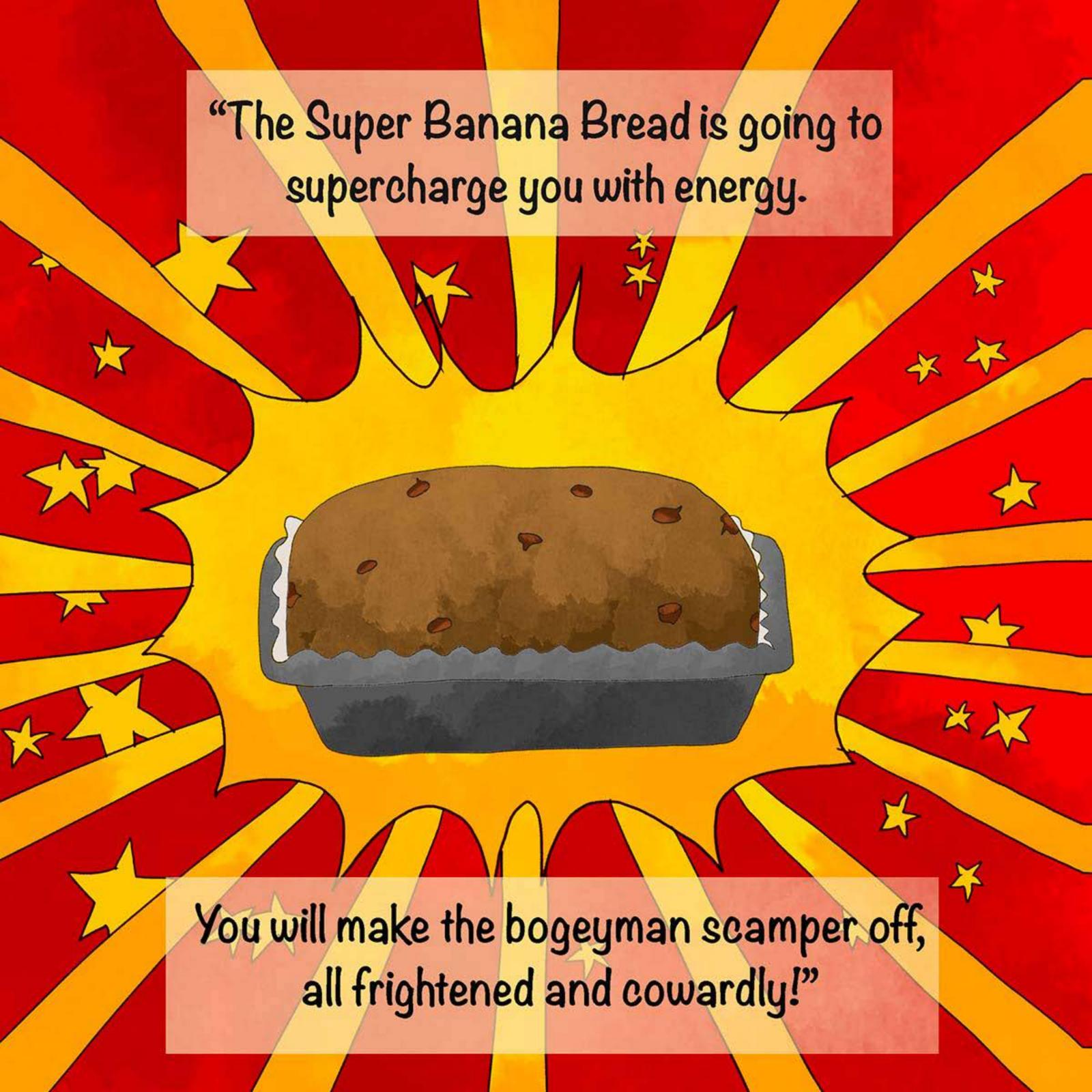




They poured the Super Banana Bread batter into a greased and parchment-paper lined loaf tin.

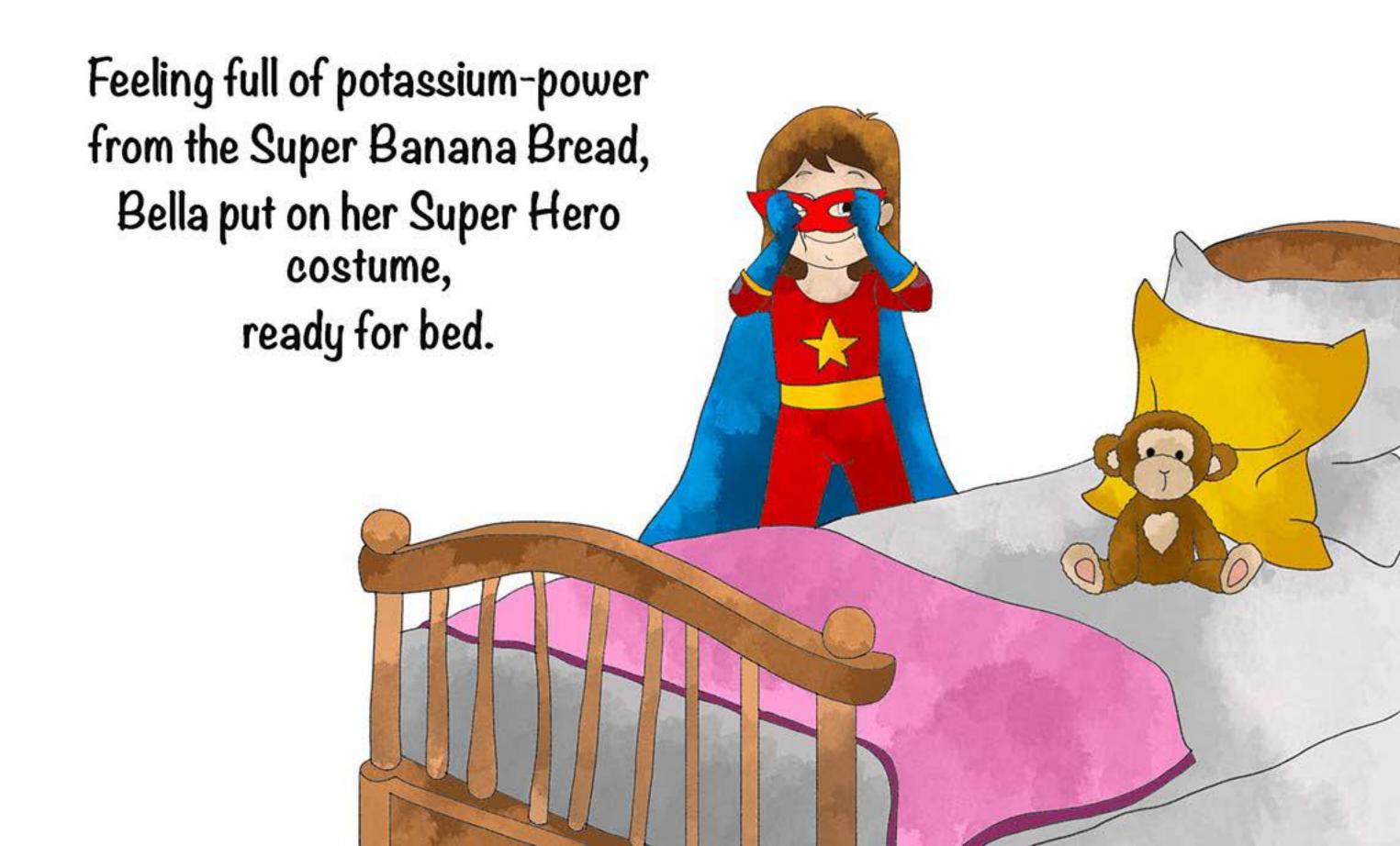
Off it goes to bake for forty minutes In the warm and toasty pre-heated oven.



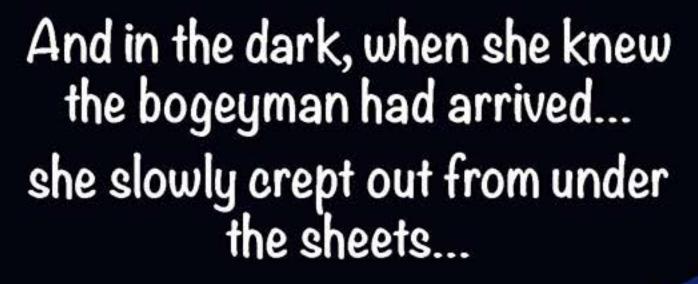




Bella tucked into a delicious warm slice, Wow, cheeky Xavier, the chocolate chips are rather nice!

















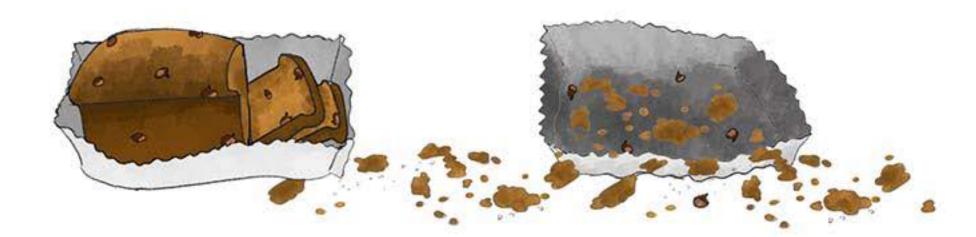


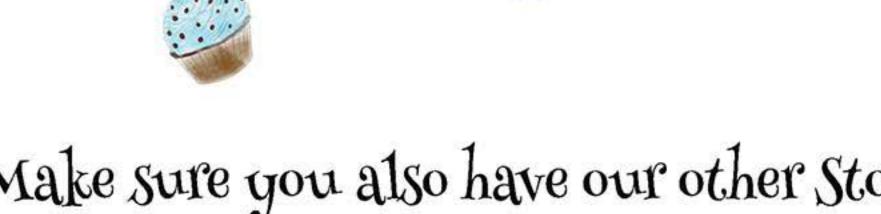
Preheat oven to 180 degrees Celsius. Grease and line a loaf tin with parchment paper.

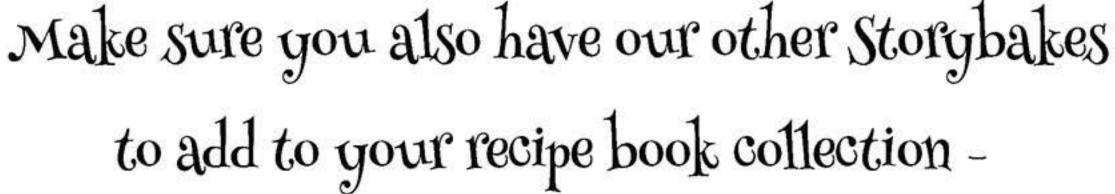
3 ripe bananas
75ml oil
100g brown sugar
225g plain flour
3 tsp baking powder
Optional: 50g dark
chocolate chips /
chopped walnuts

- I. Mash the bananas with a fork. Then mix in the oil and brown sugar well with a wooden spoon or spatula.
- 2. Add the plain flour, baking powder and vanilla and mix until combined well. Stir in the optional chocolate chips or walnuts.
- 3. Pour the batter into the prepared loaf tin. Place in the oven to bake for 20 minutes. At this point, if the cake is browning too much you can cover with kitchen foil.
- 4. Let it bake for another 20 minutes, or until a skewer comes out clean.
- 5. Let cool completely before slicing and tucking in! This banana bread is delicious as it is, or even toasted and slathered with peanut butter.

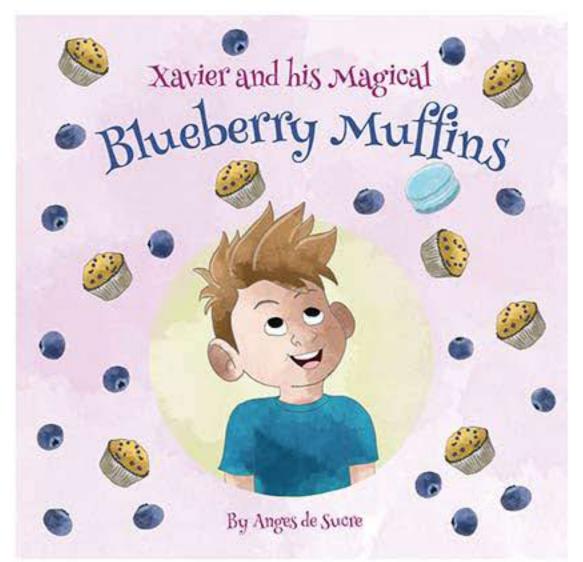


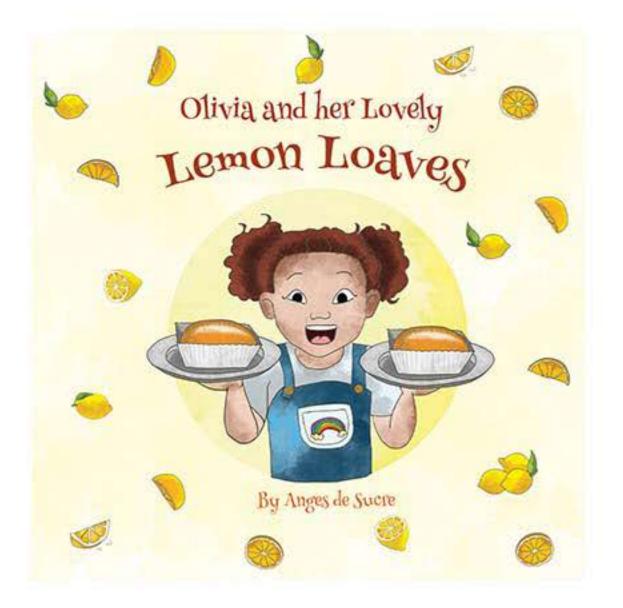


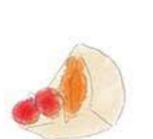




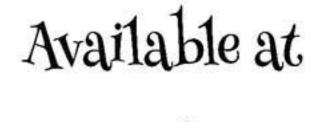












www.angesdesucre.com

















