

Crumbly Banana Squares

(Dairy-Free, Sugar Free & Gluten-Free Options)


Ingredients

200g sugar 

180g margarine (Sunflower Pure if req.)

260g self-raising flour (Gluten Free if req.)

120g porridge oats (Gluten Free if req.)

2 medium bananas, mashed 

Handful sultanas 

Method

1. Warm your oven to 190°C/170°C (Fan)/Gas Mark 5.
2. Cream the margarine and sugar together.
3. Use your hands to rub in the flour and oats to make a crumbly mixture.
4. Sprinkle half into an ungreased baking tray and press down (make sure at least half the mixture is left to use as the topping or the banana goes brown).
5. Mash the bananas with a fork and spread over the base. Sprinkle the dried fruit on top and cover with the rest of the crumble mixture, hiding the fruit, and again press down.
6. Bake it for 25-30 mins until golden and when cool cut into appropriately 18 square chunks. Lovely eaten warm with your choice of topping!

EYFS (Reception)



Please note - we have previously made this recipe with a sugar substitute, reducing the amount down to 100g, however, there was still an after-taste. We felt the recipe didn't really need the sugar with the sweetness of the fruit (extra ripe bananas), so you could leave out and then sprinkle on your choice of sweetener before eating to suit your individual taste.