

Banana Bread

A moist bread flavoured with bananas

Serves: 12 (makes 1 loaf)

Ingredients

- 250g plain flour
- 1 tsp bicarb of soda
- Pinch of salt
- 115g butter
- 115g dark brown soft sugar
- 2 eggs
- 500g mashed over-ripe bananas

Method

1. Cream together the butter and sugar, add the eggs and mashed bananas and beat well. Add the flour, bicarb and salt and mix together.
2. Pour mixture into lined baking tin.
3. Cook in oven on 180°C for 50-60 minutes, until a knife inserted into centre comes out clean,

Allergen Advice:

**Contains: Wheat Gluten, Egg
and Milk**