



Homemade Banana bread



The perfect way to use up over ripe banana! I love making banana bread and the smell it leaves in my kitchen for hours after.

Not only is it so quick to make, freezes well but you will only need 6 ingredients. Slice it up, Cling wrap it and freeze it.

Makes a great school snack. I use brown sugar instead of white sugar as it pairs wonderfully with banana and leaves the cake more moist.

So delicious and so yum!

Step 1

Preheat oven to 160° fan forced. Grease a 23cm rectangular cake tin.



Step 2

To make the batter; In a bowl, slightly whisk the egg. Add the brown sugar, oil and mashed bananas and combine well

Fold in the flour and baking powder and gently mix to a smooth batter.

Pour mixture into a the greased cake tin.

Ingredients

- 3 eggs
- 1 cup brown sugar
- 1 cup oil (canola)
- 4 medium ripe bananas (mashed)
- 2 ½ cups self raising flour (sifted)
- 1 teaspoon baking powder



Step 3

Bake for approximately one hour or until cooked through.

Alternatively pour into mini muffin tins and cook for approximately 20-25 minutes

Let stand in the pan for 10 minutes and turn

Cook's Note

*You could add ½ cup of choc chips

or

*½ cup roughly chopped walnuts

As we say in Arabic, Sahtan - Enjoy in Good Health.

