

# Banana Bread Loaf

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Preparation time: 20 minutes

Total cooking time: 40-45 minutes

Quantity: 2 Banana loaves

## Ingredients

- 3.5 cups of plain flour
- 1tsp bicarbonate of soda
- 3 tsp baking powder
- 1 tsp salt
- 185g softened butter
- 2 tbsp milk
- 3 bananas, mashed
- ¼ cup slithered or flaked almonds
- Approx 20g sultanas
- 2 tsp vanilla essence
- 1.5 cups sugar
- 3 beaten eggs

## Method

Grease 2 loaf tins and set the oven to 190 degrees Celsius. Sift flour, bicarbonate of soda, salt and baking powder into a bowl. Beat sugar and butter in a Mixmaster or food processor until pale and creamy. Add the eggs gradually beating well after each addition. Add the flour mixture and remaining ingredients and mix well. Spoon the mixture into the prepared loaf tins and smooth the surface. Bake for 40-45minutes on a mod shelf. After removing loaves from oven, leave in the tin for approx 5-10min and then turn out onto a wire rack.

One Loaf can be frozen for another time!