



Banana Bread

Ingredients

1 cup walnuts
260g 85% Light Flour
150g raw caster sugar
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon bi-carbonate soda
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
3 ripe large bananas
2 eggs, lightly beaten
125g butter, melted & cooled
1 teaspoon vanilla

Method

Preheat oven to 180°C. Line a 23cm loaf tin with baking paper.

Place walnuts on a baking tray and bake for 10 minutes or until lightly toasted. Cool and chop coarsely.

In a large bowl combine flour, sugar, baking powder, bi-carbonate soda, salt, cinnamon and nuts.

In a medium bowl mash bananas well, add eggs, butter and vanilla.

Gently fold the banana mixture into the dry ingredients until just combined and batter is thick. Do not overmix.

Tip into the prepared tin and bake 50-60 minutes or until the bread is cooked and golden brown. Cool in tin for 10 minutes, turn out on wire rack to cool. Serve warm or at room temperature.

