

Banana Loaf



Ingredients:

150 gm flour
½ tsp baking powder
2 medium bananas
3 eggs
125 gm sugar
95 gm oil
1 tsp banana essence (optional)
1 banana or flaked almonds for decoration

Method:

1. Preheat the oven to 160 degree C.
2. Oil a regular size loaf tin or line with parchment.
3. Add flour and baking powder together and sieve twice.
4. Mash 2 bananas and leave aside.
5. Add sugar to eggs and beat with a hand whisk until creamy.
6. Add the mashed bananas to the eggs and sugar and mix well.
7. Add in the oil and banana essence (if using) and stir well.
8. Fold in the flour making sure there are no lumps in the batter.
9. Pour the batter into the loaf tin.
10. Decorate the top with slices of banana or flaked almonds.
11. Bake for 45 minutes or until a cake tester comes out clean.

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