



## Banana Bread

### Ingredients

270g soft brown sugar  
2 x eggs  
220g peeled bananas, crushed  
275g plain flour  
1 teaspoon baking powder  
1 teaspoon bi-carb  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
150g salted butter, melted

### Method

- Preheat the oven to 165°C
- Put the sugar and eggs into a freestanding mixer or bowl if using a handheld whisker. Using the paddle attachment beat together until well incorporated. Then beat in the crushed bananas
- Add the flour, baking powder, bi-carb and spices to the sugar mix. Mix thoroughly until all the ingredients are well incorporated. Then pour in the melted butter and mix well.
- Lastly add the chocolate and nuts fold into the mix then pour the mixture into your loaf tin.
- Bake in the oven for 45-50 minutes or until a skewer comes out of the centre clean. Allow to cool a little before turning out on to a cooling wire.
- This simple banana bread is delicious served warm with some custard

Dan x