



Banana Bread



Ingredients

SERVES: 10

- 2 cup self-raising flour, sifted
- 3/4 cup milk
- 1 tsp vanilla extract
- 1 cup mashed ripe bananas
- 1 tsp ground cinnamon
- 1/2 tsp bicarbonate of soda
- 2 free range eggs
- 1 cup firmly packed brown sugar

Directions

- 1.** Preheat oven to 170°C/150°C fan-forced. Grease an 11 x 21cm (6cm deep) loaf pan and line base and sides with baking paper, extending paper 2cm above pan on all sides.
- 2.** Place flour, cinnamon and bicarbonate of soda into a mixing bowl. Stir in sugar, then make a well in centre. In another bowl, whisk together milk, eggs, vanilla and banana. Pour into well, then fold to combine.
- 3.** Transfer mixture to prepared pan and bake for 1 hour or until a skewer inserted into centre comes out clean. Stand bread in pan for 10 minutes before transferring to a wire rack to cool. Slice and serve.