

# donna hay

## BANANA BREAD

### INGREDIENTS

- + 125G BUTTER, SOFTENED
- + 1 CUP (175G) BROWN SUGAR
- + 1 TEASPOON VANILLA EXTRACT
- + 2 EGGS
- + 2 CUPS MASHED BANANA
- + 1¼ CUPS (255G) PLAIN (ALL-PURPOSE) FLOUR, SIFTED
- + 1 TEASPOON BAKING POWDER, SIFTED
- + 1 TEASPOON BICARBONATE OF (BAKING) SODA
- + 1 TEASPOON GROUND CINNAMON
- + ¼ CUP (115G) GOLDEN SYRUP
- + BUTTER, EXTRA, TO SERVE

### METHOD

- 1 Preheat oven to 160°C (325°F). Place the butter, sugar and vanilla in an electric mixer and beat for 8–10 minutes or until pale and creamy. Scrape down the sides of the bowl.
- 2 Gradually add the eggs and beat well to combine. Add the banana, flour, baking powder, bicarbonate of soda, cinnamon and golden syrup and stir to combine.
- 3 Spoon the mixture into a 26cm x 11cm (2.5 litre-capacity) lightly greased loaf tin lined with baking paper. Bake for 60–65 minutes or until cooked when tested with a skewer.
- 4 Cool in the tin for 20 minutes before turning out onto a wire rack to cool completely. Slice and serve with the extra butter. Serves 6–8.

**TAGS:** BAKING, BANANA BREAD, BREAKFAST, SNACK,



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