

Banana loaf



Preparing
10 Minutes



Cooking
45 Minutes



Serving
10 slices

Ingredients

3 bananas
115ml macadamia nut oil
2 eggs (large)
200 g white sugar
240 g cake flour

5 ml vanilla essence
5 ml bicarb
10 ml baking powder
2.5 ml salt



Method

1. Preheat oven to 180°C.
2. Mash bananas with fork.
3. Lightly beat eggs.
4. Mix bananas, oil, eggs, and sugar together in a large mixing bowl. Stir until completely mixed.
5. Stir in sifted flour, baking soda, baking powder and salt. Stir until batter is fully mixed.
6. Spray the bread pan with cooking spray then pour the batter into the pan.
7. Smooth out the top of the batter within the bread pan.
8. Bake in the oven at 180°C for 45 minutes or until golden brown.
9. After removing from the oven, give the banana bread 10 minutes to cool in the bread pan.
10. Transfer to a cooling rack after 10 minutes. Serve

