

Recipe 11 – Farrah’s favourite Banana bread

Prep – 20 mins*, resting & icing 40mins*

Cooking – 50 mins*

*The quoted times are an estimated and may vary based upon your experience & chosen ingredients

Ingredients

- A. 140g unsalted butter, softened to room temp (plus some extra for greasing the tin)
- B. 140g caster sugar
- C. 2 large eggs (beaten in a small bowl)
- D. 140g self-raising flour
- E. 1 tsp baking powder
- F. 2 ripe bananas
- G. 50g icing sugar

Equipment–

- H. Electric hand whisk
- I. Large mixing bowl (glass, stainless or plastic)
- J. Small loaf tin
- K. Baking paper



Method

1. Cream 140g softened butter & 140g caster sugar until light & fluffy with you mixer in the bowl.



2. Then add a spoonful of your flour & some of your beaten egg.



3. Then add slowly the remainder of your beaten egg and whisk until fully incorporated.
4. Mash your bananas in a bowl with a fork until a smooth paste, & add your baking powder to your flour.



5. Fold the remaining flour, baking powder & banana to your mix and whisk gently until fully incorporated, then set aside.



6. With a small amount of butter, butter the sides of your loaf tin, then line the tin with baking paper (you may need to cut 2 strips of paper one to go in each direction, don't worry about the corners).



7. Pour your mix into your tin and spread out evenly with a spatula or knife, or give it a gently shake until the mix looks evenly spread.



8. Now bake in your oven for approx. 40 – 50 minutes.

- Begin checking your cake with a skewer or cake tester after 30 mins, if the skewer has soft mix on it and the cake looks pale return to the oven.
- Check every 5mins or so until the skewer comes out dry & the cake is golden brown.



9. Cool in the tin for 10mins, then remove the cake from the tin and allow to finish cooling on a wire rack.



10. To make the icing mix the 50g of icing sugar with 2-3tsp of water, mix until there are no lumps and the mixture is smooth.



11. Transfer the cake to a plate or serving tray and pour over the icing, keep your cake in the greaseproof paper.



Hints

Once cooled the cake can be kept in the paper & wrapped with cling film or put in a airtight container (if it lasts that long!).