

Allergens*:



Gluten



Milk



Eggs



Tree Nuts

Banana Bread

Cost
per person
19p

See
ingredients
and cooking
method
overleaf...



Serves 10

This banana loaf recipe is made using ripe bananas. This deliciously moist loaf cake, is best served in thick slices and is a family favourite.



Equipment

- Loaf tin
- 2 large mixing bowls
- Weighing scales
- Wooden spoon
- Fork
- Oven



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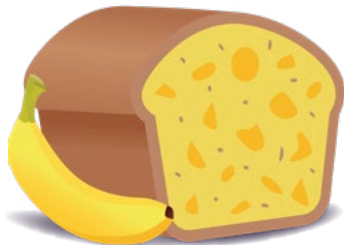
* Ingredients and allergens may vary from different food shops and any Quorn products can contain egg, gluten, and milk, so to always check the label

Banana Bread



Ingredients:

- 100g self-raising flour
- 140g wholemeal flour
- 5g bicarbonate soda
- 5g baking powder
- 2 medium eggs
- 3 medium ripe bananas
- 200g fat free yoghurt
- 8 (approx. 30g) walnuts (keep aside)
- Butter for greasing



Method:

Heat the oven to 140 degrees and grease a loaf tin with a little butter.

Mix both flours, bicarbonate soda and baking powder together.

In separate bowl mash up the bananas with a fork, then add in the yogurt and eggs. Beat until fully combined.

Add the dry and wet mixtures together and mix thoroughly.

Place in the loaf tin, scatter walnuts on the top, and bake for 1 hour 10 minutes or until golden and cooked through.

Serve on its own or with yogurt and fresh berries.