

Banana Loaf

A short ingredient list & an easy set of instructions make this Banana Loaf a favourite.

Prep: 15 minutes

Cook: 1 hour

Yield: 2 lb loaf



Ingredients

- 1/2 cup butter, softened
- 3/4 cup fine/superfine sugar
- 2 eggs
- 2 ripe bananas, mashed
- 1 3/4 cups self-raising flour
- 1 tsp baking powder
- 2 tbsp milk
- raisins or chocolate chips (*optional*)

Method

- Prepare a loaf tin (approx 7" x 3.5" x 3.5") by lightly greasing the loaf tin with butter and lining it with non-stick parchment paper.
- Pre-heat the oven to 350F.
- Combine all the ingredients into a mixing bowl and beat for about 2 minutes, until well blended.
- Pour the mixture into the prepared tin.
- Bake for about 1 hour, until well risen and golden brown.
- Let the cake to cool in the tin for a few minutes, then turn it out onto a wire rack to cool completely.