

# Banana Bread



## Banana Bread

**Serves: 10**

**Preparation time: 10 minutes**

**Cook time: 40 minutes or until golden and cooked through**

### Ingredients

- 1 cup self-raising flour
- 1 cup wholemeal self-raising flour
- 1 tsp ground cinnamon
- 1/2 cup firmly packed brown sugar
- 2 overripe medium bananas, mashed
- 2 eggs, lightly whisked
- 1/2 cup skim milk
- 50g margarine, melted

### Method

1. Preheat oven to 180°C.
2. Line a 11 x 21cm loaf tin with non-stick baking paper.
3. Sift the combined flours and cinnamon into a large bowl. Stir in the sugar and make a well in the centre.
4. Mash bananas in a medium bowl. Add the eggs, milk, and melted margarine, and stir until well combined.
5. Add the banana mixture to the flour mixture and stir until just combined.
6. Spoon the mixture into the loaf tin.
7. Bake in oven for 40-45 minutes or until a skewer inserted into the centre comes out clean.
8. Leave to cool in tin for 5 minutes. Turn onto a wire rack to cool completely.

