

Banana Bran Bread

INGREDIENTS

150g self-raising flour
150g wholemeal flour
1 tsp baking powder
225g dark brown sugar
1 tsp cinnamon
½ tsp LoSalt
185g melted butter
3 medium eggs
5 ripe bananas
30ml whole milk



METHOD

1. Preheat oven to 180°C
2. Line 2 loaf tins with baking parchment and a little melted butter, or brush a tiny amount of butter into your muffin tins, silicone muffin tins work the best for these
3. Mix all the dry ingredients together in a bowl
4. Mash the bananas roughly with a fork or using your hands!
5. Lightly whisk the eggs
6. Mix the eggs, melted butter, milk and bananas together in another bowl
7. Pour the wet mix into the dry mix and just combine until you have a lovely lumpy cake batter
8. Pour into the prepared tins and bake for 40 minutes or until risen and cracking on the top and a skewer inserted into the middle comes out clean
9. This banana bread is great sliced and toasted then spread with unsalted butter

**Makes 2 loaf tins or
50 mini muffins**

**RECIPE BY:
CHEF ANNA CALDICOTT**