

# BANANA BREAD



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 1 hr 05 min - **Equipment :** -

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**Ingredients :** Serves 8-10

- 2 ripe bananas mashed - 50 g ground pecans (optional) - SWEET CAKE BATTER: - 2 eggs - 100 g unsalted butter - 175 g caster sugar - 250 g self-raising flour - 1 tsp baking powder - 2 tbsp milk

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1. Preheat the oven to 180°C (170°C fan, gas mark 4).
2. Prepare SWEET CAKE BATTER: Place all the ingredients in the bowl. Run the PASTRY/CAKE programme. Scrape down the wall of the bowl, if necessary.
3. Add the bananas and pecans at the end and restart the programme for 10 seconds.
4. Butter and flour a large loaf tin. Pour the batter into the prepared tin and using a knife, score the batter lengthwise, once. Bake for about 1 hour until well risen and golden.
5. Turn the banana bread out onto a rack to cool. When cold, serve with a scoop of vanilla or caramel ice cream.

Cook Expert ■