Banana Bread

Ingredients:

- 1 1/2 cups (225g) plain flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 cup (110g) caster sugar
- 1 egg
- 1/3 cup (80ml) sunflower oil
- 1 tsp vanilla extract
- 4 ripe bananas, mashed
- 65g pecan nuts, roughly chopped
- Butter and/or honey to serve

Method:

1. Preheat oven to 180°C (fan forced). Grease and line the base of a 900ml loaf pan.
2. Sift the flour, baking powder, cinnamon, and sugar with 1 tsp of salt into a large bowl. In a separate bowl, combine the eggs, oil and vanilla.
3. Add to the dry ingredients with banana and pecans, and fold until *just* combined - do not overmix.
4. Place into the loaf pan and bake for 50 minutes or until golden brown. Allow to cool for 10 minutes, then remove and slice thickly. Serve spread with butter and/or drizzled with honey.

Tips:

> Seemed to require up to 15 minutes extra in the oven for the centre to firm up.

tag baked tag dessert tag snack tag vegan tag vegetarian