

## Class 16: Banana Bread in Loaf Tin

Prep: 10 min

Cook: 1hr 10min

Serves: 1 loaf

Ingredients:

- 3 ripe bananas, well mashed
- 2 eggs, well beaten
- 2 teaspoons grated orange zest
- 250 g (2 cups) plain (all-purpose) flour
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon bicarbonate of soda
- 180 g (3/4 cup) caster (superfine) sugar
- 75 g (2 1/2 oz) walnuts, coarsely chopped

Method:

1. Preheat the oven to 180°C (350°F/Gas 4). Grease a 17 × 8 cm (7 × 3 in) loaf tin.
2. Combine the bananas, eggs and orange zest in a large bowl.
3. Sift in the flour, cinnamon, salt and bicarbonate of soda, mix, then add the sugar and walnuts.
4. Mix thoroughly, then tip into the prepared tin.
5. Bake for 1 hour and 10 minutes, or until a skewer inserted into the centre comes out clean.

Enjoy!! 😊