



Brilliant banana loaf

Cooking time

Prep: 15 mins
Cook: 30 mins

Skill level

Easy

Servings

Cuts into 8-10 slices

Nutrition *per slice (10)*

kcalories	protein	carbs	fat	saturates	fibre	sugar	salt
268	3g	34g	13g	8g	1g	24g	0.5g

Ingredients

140g butter, softened,
plus extra for the tin

140g caster sugar

2 large eggs, beaten

140g self-raising flour

1 tsp baking powder

2 very ripe bananas,
mashed

50g icing sugar

handful dried banana
chips, for decoration

Method

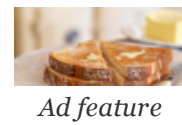
1. Heat oven to 180C/160C fan/gas 4. Butter a 2lb loaf tin and line the base and sides with baking parchment.

2. Cream the butter and sugar until light and fluffy, then slowly add the eggs with a little flour. Fold in the remaining flour, baking powder and bananas. Pour into the tin and bake for about 30 mins until a skewer comes out clean. Cool in the tin for 10 mins, then remove to a wire rack.

3. Mix the icing sugar with 2-3 tsp water to make a runny icing. Drizzle the icing across the top of the cake and decorate with banana chips.



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