



Let's Get Baking - Banana Loaf

A cross between banana bread and a drizzle cake, this easy banana loaf recipe is a quick bake that can be frozen. It's great for using up overripe bananas, too.



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

Method

STEP 1

Heat oven to 180C/160C fan/gas 4.

STEP 2

Butter a 2lb loaf tin and line the base and sides with baking parchment.

STEP 3

Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.

STEP 4

Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.

STEP 5

Pour the mixture into the prepared tin and bake for about 50 mins, or until cooked through. Check the loaf at 5-min intervals by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin.

STEP 6

Cool in the tin for 10 mins, then remove to a wire rack.

STEP 7

Mix 50g icing sugar with 2-3 tsp water to make a runny icing.

STEP 8

Drizzle the icing across the top of the loaf. As an additional option you could chop up some banana slices to decorate the top of the loaf.

Nutrition: per slice (10)

kcal:	268
fat:	13g
saturates:	8g
carbs:	34g
sugars:	24g
fibre:	1g
protein:	3g
salt:	0.5g