

FML

Food's my life!

Best Banana Loaf

½ cup (115g) of softened, unsalted butter

1 cup caster sugar

1 tsp vanilla extract

2 eggs beaten

3 ripe bananas mashed

1 ½ cups sifted plain flour

1 tsp baking soda

½ tsp salt

1. Pre-heat oven to 180 degrees Celsius
2. Line a loaf tin with baking paper (I use a 24x13cm tin)
3. Cream together the butter, sugar and vanilla with electric mixer
4. Add eggs and banana – combine with spatula
5. Add flour, salt and soda to the mixture – mix until just combined. Do not overmix.
6. Pour into prepared loaf tin and bake for 50-55 minutes.