

Banana Bread with Madison



Ingredients

- 265g Self Raising Flour
- 40g Plain Flour
- 1 tsp Ground Cinnamon
- 140g Brown Sugar (firmly packed)
- 2 Overripe Bananas (mashed)
- 2 eggs (lightly whisked)
- 125ml Skim Milk
- 50g Butter (melted and cooled)

Method

- Step 1 - Preheat oven to 180C. Brush a loaf pan (11 x 21cm) with melted butter. Line the base and the sides with non-stick baking paper, allow to overhang.
- Step 2 - Sift the combined flours and cinnamon into a large bowl. Stir in the sugar and make a well in the centre. Mash bananas in a medium bowl. add the eggs, milk, and melted butter, and stir until well combined. add the banana mixture to the flour mixture and stir until just combined. Spoon the mixture into the prepared pan and smooth the surface.
- Step 3 - Bake in preheated oven for 45 - 50 minutes or until a skewer inserted into the centre comes out clean. Remove from the oven and set aside in the pan for 5 minutes. Turn onto a wire rack to cool completely. Cut into slices to serve.