

Harry's Banana Bread Recipe

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Ingredients:

100 gram butter softened
1 cup caster sugar
2 eggs
1 cup mashed ripe bananas
2 teaspoons vanilla essence
1 teaspoon ground cinnamon
2 cups plain flour 1 teaspoon baking powder
½ teaspoon baking soda (bi-carb)
½ teaspoon salt
Brown sugar
Walnuts

Method:

Pre-heat oven to 180 deg C
Grease loaf tin
In a large bowl, cream butter and sugar.
Add 2 eggs, one at a time, beating well after each addition.
Stir through banana, vanilla and cinnamon, followed by flour,
baking powder, baking soda and salt.
Pour into prepared tin. Sprinkle brown sugar and nuts if you like.
Press in nuts.
Bake for 1 hour. Bread should feel firm to touch.
Remove from tin and cool on a wire rack.
Bring to Kayak Klub on Tuesday.