



Scrumptiously Moist Banana Loaf

I love everything bananas and this recipe is my all-time favourite banana loaf recipe. It is flavoursome, moist, just sweet enough and is delicious enough for breakfast, lunch, snacks and dessert. Needless to say it doesn't last long in our house.

Ingredients:

Serves 4 - 6

2 ripe bananas

6 oz butter

8 oz self-raising flour

2 extra large eggs or 3 medium eggs ([happy eggs if you please!](#))

½ tsp baking powder

½ tsp vanilla essence

2 tbsp raw caster sugar

To prepare:

Preheat the oven to 180°C/350°F/Gas 4, and grease a 1lb loaf tin.

Cream the butter and sugar together. Add the eggs (I add them whole and beat them into the mixture). Add the vanilla essence to the mixture.

Peel and crush the bananas and add to the mixture. Combine well.

Sift the flour and baking powder into the mixing bowl and mix the ingredients together.

Spoon the mixture into the greased loaf tin, then bang it down a few times onto a padded surface (a book is ideal) to release any bubbles in the mixture.

Bake in the middle of the oven for approximately 40 minutes. After 40 minutes insert a sharp knife or skewer into the cake. If it comes out nearly clean, it has fully baked, if it comes out gloopy, return to the oven for a further 5 minutes and repeat the process until the skewer is clean or nearly so.

After resting, turn the cake out onto a wire rack to cool. Be careful not to frazzle your hands or wrists in the process.

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