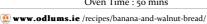


Banana and Walnut bread

Oven Time: 50 mins





What you need:

250g/80z Odlums Self Raising Flour 125g/40z Butter 125g/40z Shamrock Light Muscovado Sugar

- 2 Eggs
- 2 Large Bananas, mashed
- 1 teaspoon Goodall's Vanilla Essence
- 80g packet Shamrock Chopped Walnuts

How to:

- 1. Preheat oven to $170^{\circ}\text{C}/325^{\circ}\text{F}/\text{Gas}$ 3. Lightly grease and base line a 900g/2lb loaf tin.
- Put the butter, sugar, eggs, mashed banana and vanilla essence into a bowl and beat well.
- 3. Add the flour and stir into the mixture. Remove about 2 tablespoon of chopped walnuts from the packet (for the top!) and mix remainde into the mixture.
- Transfer to the prepared tin, scatter the reserved walnuts on top and bake in a central oven position for about 50 minutes until well risen and a knife gently pressed into the bread comes out clean.
- Allow to rest in tin for about 10 minutes then turn onto a wire tray to
- 6. When cold wrap in greaseproof paper and tinfoil.

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