



Banana and Walnut Bread

Oven Time : 50 mins



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What you need:

- 250g/8oz Odlums Self Raising Flour
- 125g/4oz Butter
- 125g/4oz 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°C/325°F/Gas 3. Lightly grease and base line a 900g/2lb loaf tin.
2. 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 remainder into the mixture.
4. 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.
5. Allow to rest in tin for about 10 minutes then turn onto a wire tray to cool.
6. When cold wrap in greaseproof paper and tinfoil.



Bake with the Best

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