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by Liz Robb

Banana And White Chocolate Loaf



Ingredients

225g self raising flour
1 teaspoon of baking powder
A pinch of salt
160g golden caster sugar
85g butter
A few drops of vanilla extract
2 large eggs
2 teaspoons of milk
3 ripe bananas
60g white chocolate chips
Icing sugar

Servings

12

Person

Preparation

- 1 Preheat the oven to 180 degrees or 160 degrees fan oven.
- 2 Sift the flour into a bowl with the baking powder and salt.
- 3 Pour the caster sugar into a separate bowl. Cut the softened butter into small pieces and cream together with the sugar until well combined. Stir in the vanilla extract.
- 4 Break the eggs into a small bowl and whisk. Add a little of the beaten egg into the sugar and butter mixture and beat together, then add some of the flour mixture. Repeat until everything is combined.
- 5 Add a teaspoon of milk or two if needed to loosen the mixture to a thick dropping consistency.
- 6 Peel the bananas, halve then quarter lengthways and chop into very small pieces. Add to the mixture and fold in well. Stir in the chocolate chips.
- 7 Lightly grease and line a loaf tin with baking parchment then spoon the mixture into the tin and level off. Bake for 50-60 minutes, until firm and brown on top and cooked through.

8 Cool on a cooling rack for 10-15 minutes.

Cooks Note

This simple loaf is just right for picnics, or wrap up a few slices to add a sweet taste to lunchboxes. It will keep well for a day or two in an airtight container.
