

Best Ever Banana Bread

Ingredients:

Melted butter or margarine (to grease the tin), 265g self-raising flour, 40g plain flour, 1tsp ground cinnamon, 140g firmly packed brown sugar, 125ml milk, 2 eggs (lightly whisked), 50g butter (melted, cooled), 2 overripe medium bananas (mashed)

Method:

Preheat oven to 180°C. Grease a loaf pan. Line the tin with non-stick baking paper.

Sift the two flours and cinnamon into a mixing bowl, add the sugar.

Add the milk, eggs, melted butter and banana, and stir until just combined.

Pour into the prepared tin, ensuring the top is smooth. Bake for 45-50min.

Remove from oven and set aside in the pan for 5 min. Turn onto a wire rack to cool completely. Cut into slices to serve.