

Banana loaf

Ingredients

2 ripe bananas
175g butter/margarine
175g caster sugar/muscovado sugar
225g self-raising flour
3 eggs
1/2 teaspoon ground mixed spice

Method

Pre-heat oven 180°C/gas mark 4.

Peel and mash the banana.

Cream together the butter and sugar until light and fluffy.

Add the eggs gradually, then the flour and mixed spice.

Gently stir in the banana.

Pour the mixture into a greased 450g loaf tin, then bake in the oven for about 40 minutes, until when touched in the centre it bounces back.

Allow to cool slightly then turn out onto a wire rack.

Serve with custard.

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