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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.