



READY TO COOK
BY HARRIS FARM

BANANA BREAD



PREP
15 min



COOK
15 min



SERVES
4

INGREDIENTS:

- > 4 Large Ripe Bananas
- > 150g Brown Sugar
- > 150g Butter (room temperature)
- > 2 Large Eggs (room temperature)
- > 220g Harris Farm Plain Flour
- > ½ Tsp Ground Cinnamon

WHAT YOU'LL NEED FROM YOUR PANTRY:

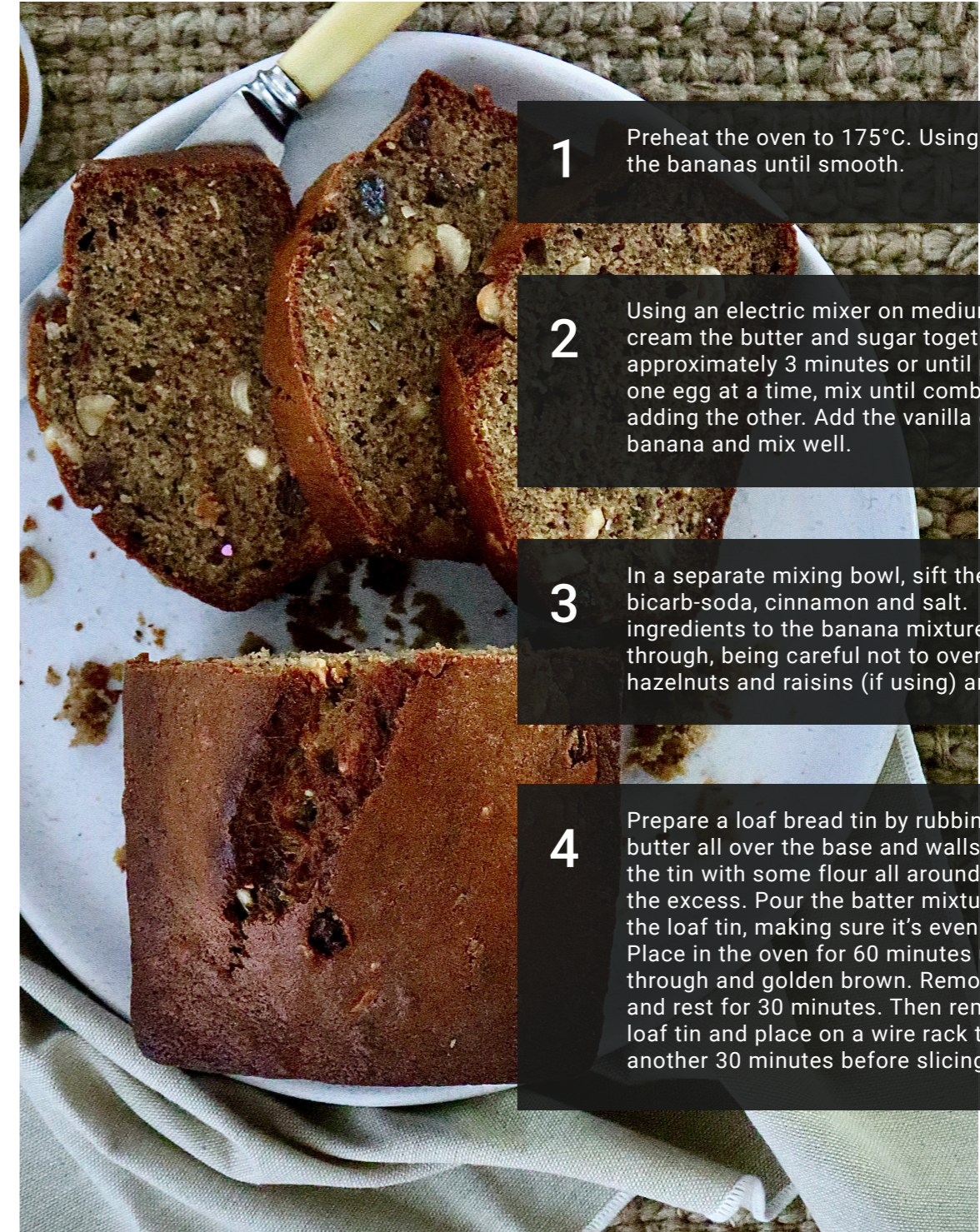
- > ½ Tsp Vanilla Extract
- > 1 Tsp Bicarb-Soda
- > ½ Tsp Salt

OPTIONAL:

- > 80g Raisins
- > 60g Roasted Hazelnuts

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METHOD - GET COOKING!



1

Preheat the oven to 175°C. Using a fork, mash the bananas until smooth.

2

Using an electric mixer on medium-low speed, cream the butter and sugar together for approximately 3 minutes or until pale. Add one egg at a time, mix until combined before adding the other. Add the vanilla extract and banana and mix well.

3

In a separate mixing bowl, sift the flour, bicarb-soda, cinnamon and salt. Add the dry ingredients to the banana mixture and fold through, being careful not to overmix. Add the hazelnuts and raisins (if using) and set aside.

4

Prepare a loaf bread tin by rubbing a little butter all over the base and walls, then dust the tin with some flour all around, discarding the excess. Pour the batter mixture into the loaf tin, making sure it's evenly spread. Place in the oven for 60 minutes until cooked through and golden brown. Remove from oven and rest for 30 minutes. Then remove from loaf tin and place on a wire rack to cool for another 30 minutes before slicing.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>