



Baby Banana Bread

Ingredients

⅓ cup (70 gm) vegetable oil
3 tablespoons (80 gm) maple syrup
2 eggs
3 ripe medium bananas
¾ cup (200 gm) full fat natural greek yoghurt
½ teaspoon vanilla extract
1½ cups (250 gm) wholemeal self-raising flour
1 teaspoon ground cinnamon or mixed spice

Method

Preheat the oven to 180°C (160°C fan forced).

Grease and line a loaf tin with baking paper.

In a bowl, mash the bananas.

Then add the vegetable oil, maple syrup, eggs, bananas, greek yoghurt and vanilla extract.

Whisk to combine.

In a separate bowl, add the self raising flour and cinnamon.

Whisk to combine.

Combine the flour mixture with the egg mixture. Fold until just combined. Careful not to over mix.

Pour batter into the prepared tin and bake for 50 - 60 minutes or until a skewer inserted comes out clean.

Remove from the oven. Allow to cool in the tin

NOTES:

If you wish to omit the maple syrup, substitute with additional vanilla extract.