



Honor's Amazing - Banana Loaf

This is a wonderful recipe to use up those rather over ripe bananas that are sitting in the fruit bowl. In fact such bananas give this loaf the best flavour!

Recipe

3 medium bananas

1 cup sugar

2 cups self raising flour

1 beaten egg

50g (2 oz.) melted butter



Method

- * Pre heat oven 180°C, 350°F Gas Mk 4.
- * Grease or line a 2lb loaf tin.
- * Peel bananas and beat with sugar, add other ingredients and mix gently, but thoroughly.
- * Put mixture into prepared tin and bake for about an hour until well risen and golden brown in colour.
- * Use a barbecue skewer to test if loaf is cooked in the middle. The skewer should come out clean. If it does not, return the loaf to the oven for another 15 minutes. Cover loaf with a piece of foil so it does not brown further. Continue to test until skewer comes out clean.
- * Cool on a rack and when cold slice and butter.



Helpful hint:

Honor's husband is very fond of cherries so she finally folds in 75-100g (3-4 oz.) glacé cherries before putting mixture into tin. This loaf freezes extremely well

