



JORGE BASTIDA

# Banana Bread

## Yield

1 loaf

## Time estimate

About 1 hour total

This banana bread is a moist, flavorful treat perfect for breakfast or a snack. It's a great way to use up very ripe bananas, and it comes together with simple ingredients to make a comforting, homemade loaf.

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Butter, softened, plus extra for the tin	140 g	1	Preheat the oven to 180°C.
Caster sugar	140 g	2	Cream the butter and sugar until light and fluffy. Add the eggs one at a time, mixing well.
All-purpose flour	140 g	3	Stir in the mashed bananas.
Baking powder	12 g	4	Mix in the flour, baking powder, and salt until smooth.
Large eggs	2	5	Butter the tin and line it with baking parchment.
Ripe bananas, mashed	2	6	Pour the batter into the tin and bake for about 50 minutes, until a skewer comes out clean. Check from 30 minutes, and every 5 minutes after that.
Pinch of salt		7	Let it cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.