

BANANA BREAD

🕒 1.5 hours



INGREDIENTS:

130 g unsalted butter, softened

340 g bananas, cut into pieces (about 4 bananas)

140 g baker's sugar

2 large eggs

225 g all-purpose flour

3 teaspoons baking powder

1 pinch salt

1 dl buttermilk

2 teaspoons natural vanilla extract

1. Preheat oven to 180° C. Grease a deep-sided loaf pan and set aside.
2. Place butter, banana, sugar, eggs, flour, baking powder, salt, buttermilk and vanilla into a mixing bowl and mix with an electric mixer until smooth.
3. Transfer to the prepared loaf pan and bake for 50-60 minutes (180° C) or until a wooden skewer inserted in the center of the bread comes out clean.
4. Allow to cool in pan 30 minutes before turning out onto a wire rack. Serve warm or allow to cool completely then wrap in foil until ready to serve.