



BANANA BREAD (TM7, TM6, TM5)

🕒 10 min. ⌚ 1 hrs. 50 min. 🌱 easy 🍴 12 portions

INGREDIENTS

130 g unsalted butter, softened, plus extra to grease
350 g ripe bananas, (approx. 4 bananas), cut into pieces
150 g caster sugar
2 eggs
220 g plain flour
2 tsp baking powder
1 pinch salt
1 tsp bicarbonate of soda
100 g buttermilk
2 tsp natural vanilla extract

USEFUL ITEMS

loaf tin (25 x 9 x 11 cm), wooden skewer, wire rack, sealable container

THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENT

oven

Preparation

1. Preheat oven to 180°C. Grease a deep-sided loaf tin (25 x 10 x 11 cm) and set aside.
2. Place bananas, butter and sugar into mixing bowl and mix **20 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
3. Add eggs, flour, baking powder, salt, bicarbonate of soda, buttermilk and vanilla and combine **20 sec/speed 4**. Pour into prepared loaf tin and bake for 50-55 minutes (180°C) or until a wooden skewer inserted into the centre of the bread comes out clean.
4. Allow to cool in tin for 30 minutes before turning out onto a wire rack. Serve warm or allow to cool completely before transferring into a sealable container until ready to use.

TIP

- Wanting to elevate your banana bread, then why not add extra caramelised banana, drizzle with a little honey and scatter with pecans....ready for any occasion.