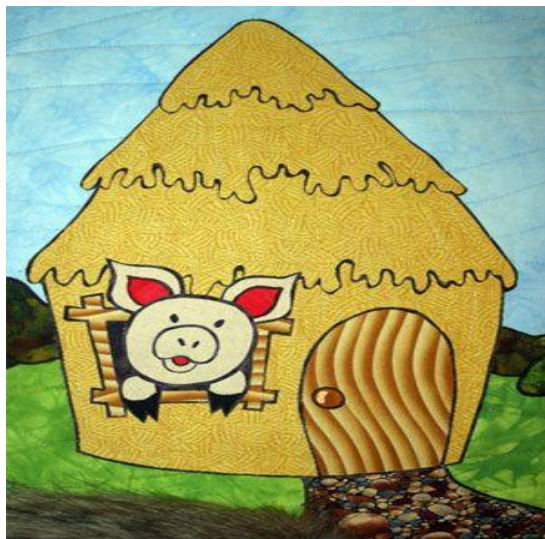


The Straw House Farm B&B (Stanthorpe)



Banana Bread

INGREDIENTS

½ a cup of melted butter
½ a cup of white sugar
½ a cup of brown sugar
2 eggs
2 teaspoons vanilla extract
1 ½ cups plain flour
1 full teaspoon of bicarb soda
½ teaspoon salt
An overflowing ½ cup yoghurt (plain or vanilla) vanilla is best!!
3 very ripe medium to large bananas (mashed)

METHOD

Preheat oven to 180 degrees (moderate)

Get a large bowl and in it whisk together the butter and both lots of sugars. Add 1 egg and whisk, and the second egg with vanilla and whisk until it looks smooth. No more than a minute in total. (Don't be tempted to use an electric mixer).

Sift in the flour, salt and bicarb soda and stir with a large spoon until just combined. Fold in the bananas and yoghurt. Don't over mix.

Pour into a cake tin that has been lightly greased and lined with baking paper. Cook for about 45 minutes or until a toothpick comes out clean on when the middle of the cake is firm to touch. Cool in the pan for 10 minutes and then flip onto a cake rack. (It's good to taste an end at this stage with butter)!

TIPS

Really ripe bananas are essential for best results.

Make double and freeze or keep in the fridge for 3 days (or just eat all at once).

Toast in the toaster or dry fry in a pan, spread with butter while still warm and sprinkle with cinnamon sugar. If you want to be fancy thin slice an extra banana longways and lay 2 pieces on top of the mixture before putting it in the oven (don't make it too heavy or bread may not rise).