

Banana Bread

A tasty and easy banana bread recipe for everyone to enjoy!

Ingredients

- 1 ¾ cups wholemeal flour
- 1/3 cup brown sugar
- 2 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon apple cider vinegar
- 1/3 cup sunflower oil or coconut oil
- 1 teaspoon vanilla extract
- 4 bananas
- ¼ cup non-dairy milk

Optional for taste;
Sultanas, pinch of cinnamon, dark chocolate chips

Method

1. In a large bowl, add the bananas and puree.
2. Add all dry ingredients
3. Add milk/oil to flour mixture and mix very well.
4. Place in a greased loaf pan.
5. Bake it in 170°C for about 25 minutes, or until golden brown.
6. You can also add a sliced banana on top.

Considerations

Gluten Free: Swap wholemeal flour for gluten free flour.

This recipe was shared by Mille
our chef at Guardian George
Street.

