

BANANA BREAD

DECORATED WITH MAU SUGAR,
PLUMS AND PECAN NUTS

INGREDIENTS

1/2 cup butter
3/4 sugar
2 eggs
1 tsp vanilla essence
1 tsp cinnamon
2 cups sifters flour
1/2 tsp salt
2 tsp baking powder
3 large over ripe mashed
bananas
50g chopped pecan nuts
1 red plum (for decoration)
2 tsp Muscovado Sugar
(for decoration)

NUMBER OF SERVINGS

One medium loaf

TIME TO
PREPARE

30 mins

TIME TO
COOK

45 mins

TOOLS NEEDED

egg beater
measuring cups and spoons
sieve
fork (to mash bananas)
medium loaf tin

PROCEDURE

Cream butter and sugar
together, until pale and fluffy

Add eggs, vanilla essence and
cinnamon

Fold through flour, salt and
baking powder

Add bananas and chopped
pecan nuts

Pour into a loaf tin, decorate
with plum and Muscovado
sugar.

Bake at 180 C for about 45min,
or until an inserted skewer
comes out clean.

