

# Brilliant banana loaf recipe



PREP: 15 MINS COOK: 40 MINS  
EASY

[Watch video](#)

## Ingredients

- 140g butter softened, plus extra for the tin
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 2 very ripe bananas mashed

## Method:

1. Heat oven to 180C/160C fan/gas 4.
2. Butter a 2lb [loaf tin](#) and line the base and sides with baking parchment.
3. [Cream](#) the butter and sugar until light and fluffy, then slowly add the eggs with a little flour. Fold in the remaining flour, baking powder and bananas.
4. Pour into the tin and bake for about 30 mins until a skewer comes out clean. Cool in the tin for 10 mins, then remove to a [wire rack](#)

Will need to borrow / buy – bags to put cake in / loaf tins