

FYFE FAMILY EGGS



WALNUT BANANA BREAD

**PREP
TIME**
20 min

**COOK
TIME**
20 min

Banana bread makes for the perfect breakfast or dessert! Try this walnut banana bread recipe that we can't get enough of.

INGREDIENTS

3 bananas, ripe & smashed
1/3 cup butter melted
3/4 cup sugar
1 egg beaten
1 teaspoon vanilla extract
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups all-purpose flour
1/2 cup walnuts chopped

METHOD

1. Preheat the oven to 175 C.
2. In a large bowl, mix butter into the mashed bananas, using a wooden spoon. Mix in the sugar, egg, and vanilla. Sprinkle the baking soda and salt over the mixture and mix in. Add the flour last, mix just enough to blend the ingredients; do not overmix, the lumps will work themselves out.
3. Add chopped walnuts to the batter and mix them in to distribute evenly through the batter.
4. Butter a 4×8 inch loaf pan. Line the bottom of the pan with parchment paper, butter the parchment paper too. Pour the batter in the pan.
5. Sprinkle some walnuts and banana slices on top. Bake for 1 hour. Cool on a rack. Remove from pan and slice to serve.