

More than 1 hour

Makes 1 loaf

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Ingredients:

- 2 cups (300g) flour
- 2 tsp (10ml) baking powder
- ½ cup (50g) desiccated coconut
- 1 tsp (5ml) ground cinnamon
- ½ cup (125g) butter, at room temperature
- ¾ cup (30g) PnP spoon for spoon or ¾ cup (180ml) white sugar
- 2 extra-large eggs, lightly whisked
- 3 small (450g total) overripe bananas, mashed
- 1 tsp (5ml) vanilla essence
- ¼ cup (60ml) milk

Method:

1. Preheat oven to 180°C and grease a 20cm loaf pan.
2. Combine flour, baking powder, coconut and cinnamon. Set aside.
3. Cream butter and sugar replacement (or white sugar) together until fluffy.
4. Add eggs, one at a time, whisking well before adding the next one.
5. Stir through bananas, vanilla and milk.
6. Add dry ingredients and mix well, then spoon into loaf pan.
7. Bake for 45 minutes, or until a skewer inserted into the centre comes out clean.
8. Slice and serve immediately, or wrap in baking paper and store at room temperature for up to 3 days.