



Easy Mix Banana Bread



the Combi Wave™ 3 in 1

Breville®

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Prep: 20 minutes / Cook: 1 hour 15 minutes



Serves: 8



the Combi Wave™ 3 in 1

½ cup (100g) sugar

½ cup (100g) light brown sugar

½ cup (115g) plain yogurt

2 large eggs

½ cup (80ml) vegetable oil

3 medium ripe bananas, mashed, plus 1 whole medium banana, peeled

1½ cups (195g) all-purpose flour

1½ teaspoons baking powder

½ teaspoon baking soda

1 tablespoon maple syrup, for brushing

Method

1. Line a 9 x 5-inch (23 x 13cm) loaf pan with parchment paper and grease lightly with cooking spray.
2. Place sugars, yogurt, eggs and oil in a large bowl and whisk to combine. Stir in mashed banana. Sift in flour, baking powder and baking soda and stir to combine.
3. Pour batter into prepared loaf pan. Slice remaining banana in half lengthwise and place cut-side up on batter. Brush banana halves with maple syrup.
4. Place trivet on turntable. Press OVEN and set 325°F for 1 hour 15 minutes. Press START to preheat oven. When preheat has completed, place pan on trivet and press START to begin cooking.
5. Cool bread in pan for 10 minutes, then turn out onto wire rack to cool completely.