



Easy Mix Banana Bread



the Combi Wave™ 3 in 1

Breville®

Easy Mix Banana Bread



the Combi Wave™ 3 in 1

 Prep: 20 minutes / Cook: 55 minutes / Standing: 10 minutes

 Serves: 8

*½ cup (110g) caster sugar
½ cup (110g) brown sugar
½ cup (140g) plain yoghurt
2 large eggs
½ cup (80ml) vegetable oil*

*1 cup (240g) mashed banana, plus 1 medium banana, extra, peeled
1½ cups (225g) self-raising flour
1 tbsp maple syrup, for brushing
Butter and blueberries, to serve*

Method

1. Grease and line a 13cm x 23cm loaf pan (base measurements) with baking paper.
2. Place the sugars, yoghurt, eggs and oil in a large bowl and whisk to combine. Stir in the mashed banana. Sift the flour over the banana mixture and stir to combine.
3. Pour the batter into the prepared pan. Slice the extra banana in half lengthwise and place cut-side up on the batter. Brush the banana with the maple syrup.
4. Place the trivet on the turntable. Press OVEN and set 160°C for 55 minutes. Press START to preheat the oven. When preheat has completed, place the pan on the trivet and press START to begin cooking.
5. Stand the bread in the pan for 10 minutes, then turn out onto a wire rack, invert right side up to cool.
6. Serve with butter and blueberries.

Note: You will need about 3 overripe bananas for the mashed banana.