

## Banana Bread

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This makes 2 loaves of banana bread. Remember it is slow cooking so you need to allow one and half hours cooking time. This loaf freezes well so put one in the freezer for..... whenever!

Flour - wholemeal	1.6 cups
Eggs	2
Baking powder	1 tablespoon
Bananas – soft and over ripe are best	2 large ones
Sugar - brown	$\frac{3}{4}$ cup
Sour cream	600gms
Butter – melted	83gms
Cinnamon	1 tablespoon
Walnuts	166gms
Sultanas	166gms

Preheat oven to 160C

Grease and line with baking paper 2 large loaf tins.

Whisk the eggs and sugar together, add mashed bananas, sour cream and melted butter. Now fold in all dry ingredients bar the sultanas and walnuts. Mix well, fold in nuts and pour into prepared tins.

Bake at 160 for 1.5 hours or until cooked through – try not to open the oven for at least an hour as they will fall.

To serve simply slice and toast under the grill then butter or serve with mascarpone.