



# Banana Bread

A perfect hybrid of banana bread and drizzle cake, this moist and delicious loaf is ideal for using up overripe bananas. Quick to make, freezer-friendly (before icing), and always a crowd-pleaser!

## Ingredients

- 140g butter, softened (plus extra for greasing)
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 2 very ripe bananas, mashed
- 50g icing sugar
- 2–3 tsp water
- Handful of dried banana chips (optional, for topping)

## Instructions

### Step 1:

Preheat your oven to **180°C (160°C fan) / gas mark 4**. Grease a **2lb loaf tin** and line it with baking parchment.

### Step 2:

In a large mixing bowl, beat together the softened butter and caster sugar until pale and fluffy.

### Step 3:

Gradually add the beaten eggs, mixing in a spoonful of the flour with each addition to prevent curdling.

### Step 4:

Fold in the remaining flour, baking powder, and mashed bananas until everything is just combined.

### Step 5:

Pour the batter into your prepared tin and smooth the top. Bake for **about 50 minutes**, checking from 35 minutes onwards. Insert a skewer into the center—it should come out clean when the loaf is done.

### Step 6:

Cool the loaf in the tin for 10 minutes, then transfer it to a wire rack to cool completely.

### Step 7:

Mix the icing sugar with 2–3 tsp water to create a thin drizzle. Drizzle over the cooled loaf and top with banana chips for a sweet crunch.

