

Vegan Banana Bread

Makes one 1kg loaf

Ingredients

1. 4 x ripe bananas
2. 75g vegetable oil
3. 1 tsp vanilla extract
4. 225g self-raising flour
5. 2 tsp baking powder
6. 100g light brown soft sugar

Equipment

1. Mixing bowl
2. Fork
3. Wooden spoon
4. Loaf tin lined with baking paper
5. Knife
6. Measuring jug

Tip: You can add vegan chocolate spreads, Biscoff spread, nuts or different kinds of chocolate chips to get the flavour you like



Tip: Some retailers known for selling everything for £1 sell both baking cases for loaf tins and large round cake tins.

Method

1. Preheat the oven to 160°C.
2. Mash 3 of the bananas into the measuring jug with the vegetable oil and vanilla.
3. In the mixing bowl, combine the dry ingredients.
4. Add the wet mix to the dry mix and combine.
5. Pour into the lined loaf tin and top with the 4th banana, halved lengthways.
6. Bake for 40-45 minutes until golden on top and springy to touch in the centre.