

Treat your loved one this Father's Day with delicious banana bread for breakfast...!



THE
Waterside
HOTEL & GALLEON LEISURE CLUB

Preparation Time

20 minutes

Cooking Time

40 minutes

Ingredients (serves 8)

2 bananas

2 tablespoons golden syrup

$\frac{3}{4}$ cup sugar

1 egg

1 cup self-raising flour

pinch of salt

Method

Heat oven to 180°C (160°C fan forced).

Grease and line the base of a loaf pan.

In a medium bowl, mash bananas then add golden syrup. Add sugar and stir in.

Add egg, sifted flour and salt and lightly mix until combined.

Pour into loaf pan and cook for 30 minutes or until a skewer is inserted into the middle comes out clean.

Allow to cool in tin for 10 minutes, then turn onto wire rack to cool.

Enjoy it warm straight from the oven or lightly grill it and then enjoy with butter melting on top.

Tip: you can also make variations to this by throwing in a handful of chopped dates just before pouring into tin to bake or adding choc chips to make a choc banana bread.