

BANANA BREAD



INGREDIENTS

- 1/4 cup plant or dairy milk
- 1 tsp cider vinegar
- 1/2 cup plant or dairy butter
- 1 cup light brown sugar
- 3 ripe bananas, mashed
- 1 tsp vanilla extract
- 1 1/2 cups plain flour
- 1/2 cup wholewheat flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp grated nutmeg and/or cinnamon
- 1/4 tsp salt
- 3/4 cup toasted broken walnuts - optional
- 1/2 broken up dark chocolate - optional

METHOD

- Preheat the oven to 350*
- Grease/line a 9" loaf tin
- Stir milk and vinegar together in a wee bowl
- Cream butter and sugar then add bananas, vanilla and milk
- Sift all the flour, raising agents and spice together
- Add dry mixture to wet one and stir to incorporate all the flour
- Fold in the walnuts and chocolate
- Pour into the tin and bake for 40-45 mins

This is a very obliging recipe!

I have swapped vanilla for almond extract and used toasted almonds, used a variety of flours, reduced the sugar and added molasses for a dark cake, used ground ginger, added seeds, made it as muffins, baked it in a round tin....