



HARRIE'S BANANA BREAD

It was the nation's lockdown favourite, but has been our go-to bake for years. It's just scrumptious served warm with a spread of something nice, and is super simple to make. Give your overripe bananas a new lease of life in this gloriously golden loaf.

Prep time 15 minutes | Cook time 50-60 minutes | Serves 8-10

240g Buckwheat flour or plain gluten free flour
160g light brown sugar
2 teaspoons baking powder
2 teaspoons ground cinnamon
3 mashed bananas and 1 whole for decorating

1 large Clarence Court egg
140g Alpro unsweetened yogurt
60ml vegetable oil
80ml Maple Syrup

Preheat oven to 160c and line a loaf tin with greaseproof baking paper.

Sieve the flour, baking powder and cinnamon into a large bowl.

Add the sugar and stir well until evenly combined.

Add the mashed banana, the egg, yogurt, oil and maple syrup and mix well to form a smooth batter.

Pour batter into tin.

Slice the extra banana in half-length ways and lay on top.

Bake for 50-60 minutes until deep golden brown and cooked through.

This cake will keep well for at least a week but once past its absolute best after 2-3 days it is delicious toasted in thick slices and spread with peanut butter or honey!



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