



Mrs Couchman's banana bread - with a twist



Ingredients

- 140g butter softened
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 2 very ripe bananas, mashed

Method

1. Preheat oven to 180°C.
2. Place baking parchment at the bottom of the tin, and spray the sides (You can also use butter if preferred).
3. Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.
4. Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas. For the twist, add some chocolate chips, fold in gently.
5. Pour into the tin and bake for about 30 minutes until a skewer comes out clean. If needed, carry on baking for an extra 5-10 minutes.
6. Cool in the tin for 10 minutes, then remove to a wire rack.