

Banana bread (no electric mixer needed)



20x10 rectangular bread mold
greased or covered with greaseproof paper
Preheated oven 180 degrees Celsius
(fan oven 160 degrees Celsius)
Baking time 30-45 minutes

Ingredients

Flour 230 g
Sugar 165 g
Melted butter 115 g
2 eggs
Mashed banana 330 g
Greek yoghurt 60 g
Baking powder 1 tsp
Baking soda 1/2 tsp
Salt 1/4 tsp
Cinnamon 1 tsp
Chopped walnuts or chocolate chips 50 g (if desired)

To make

Sift dry ingredients (flour, baking powder, baking soda, cinnamon and salt) into a large bowl. If you use walnuts and chocolate, at this stage add and mix and then make a hole by pushing the ingredients aside and set the bowl aside.

In another bowl, melt the butter and mix the sugar lightly with a hand mixer or fork. Then add yoghurt, eggs and banana mashed and stir a little. Finally, pour this mixture into the hole in the dry ingredients bowl and mix thoroughly with a hand mixer. When the ingredients are well-combined pour it into the mold and put it in the preheated oven for 30-45 minutes. Check the doneness with a toothpick and let cool on a cooling rack.