

Chocolate and banana loaf

250g SR flour

150g caster sugar

100g butter, melted and cooled

2 medium eggs-beaten

250g peeled, ripe bananas (2 large or 3 medium)-roughly mashed with a fork

50g plain chocolate-chopped and 100g milk chocolate-chopped OR

75g plain chocolate, chopped and 100g walnut pieces



Method

1. Switch on oven Gas 4, 180°C. Prepare a 900g loaf tin.
2. Place flour and caster sugar in a mixing bowl.
3. Add melted butter and beaten eggs.
4. Add mashed bananas and chopped chocolate OR chocolate and walnuts.
5. Mix all ingredients together with a wooden spoon until combined.
6. Spoon mixture into loaf tin and bake for approximately 1 hour to 1 hour 10 minutes. A skewer when inserted into the centre of the cake should come out clean.
7. Leave in tin for 5 minutes and then cool on a cooling rack.