

Banana & Walnut Bread

100g Butter, softened
175g Honey
2 Eggs, beaten
2 large ripe bananas, roughly chopped
1/2 tsp ground cinnamon
225g self-raising flour
50g pack Walnut, chopped
50g pack Brazil nuts, chopped



1 Preheat the oven to 180°C, gas mark 4. Lightly grease a 1kg loaf tin and line the base and ends with a long strip of baking parchment.

2 Place the butter, honey, eggs, bananas, cinnamon and flour in a food processor and blend until smooth.

Alternatively, beat by hand with a wooden spoon Add the nuts, and pulse or mix until just combined

3 Pour the mixture into the prepared tin and smooth the top. Bake for 35-40 minutes until a skewer inserted into the centre of the loaf comes out clean, and the bread is golden and well risen.

Allow the loaf to cool in the tin for 10 minutes then turn out Remove the baking parchment and cut into slices.

Delicious served warm