



Banana, walnut and sultana bread

Ingredients:

225g Self raising flour

½ tsp salt

125g butter

150g caster sugar

2 eggs, lightly beaten

170g shelled walnuts, broken into pieces

170g sultanas

450g bananas, the ripest ones you can find

Method:

Pre heat the oven to 180C/Gas mark 4. Grease and flour a 900g loaf tin.

In a large mixing bowl, mix the flour and salt. Cut the butter into cubes and rub into the flour with fingers until the mixture has a crumb-like texture, Add the caster sugar and eggs and mix thoroughly, then stir in the walnuts and sultanas. Mash the bananas in a separate bowl until really crushed, then fold them into the mixture.

Spoon the mixture into the prepared loaf tin and bake for about an hour. To test if it is ready, insert a skewer into the centre and if it comes out clean, the loaf is cooked. Leave to cool in the tin for 5 mins then turn out onto a wire rack.