

Banana and Chocolate Loaf

7 REGULAR

6 SOFT & BITE-SIZED

Serve cake in bite sized pieces no bigger than
1.5cm x 1.5cm

5 MINCED & MOIST

Mash cake with cream, custard or ice cream until soft
and moist with no separate thin liquid, lumps must be no
bigger than 4mm

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Shopping List

- 250g of plain flour
- 120g butter
- 2 eggs, beaten
- 3 large ripe bananas, mashed
- 1 tsp bicarbonate of soda
- 120g light brown sugar
- 1/4 tsp ground cinnamon



Directions

1. Preheat oven to 180°C/350°F/Gas 4
2. Combine flour, bicarbonate of soda and cinnamon in a bowl.
3. Separately, cream together the butter and sugar.
4. Stir in the eggs and mashed bananas until well mixed.
5. Stir banana mixture into flour mixture and then pour the mixture into individual loaf cases.
6. Bake for 25-30 minutes until tester skewer comes out clean.
7. Leave to cool . Drizzle with melted chocolate.