



# Banana *bread*



Ok, for the pernickety, banana bread is not “bread” any more than lots of other tea breads and loaves – if you think that bread is something a baker makes. If you think bread is a slice of life, this one is for you! Here it is glazed with yoghurt icing, but my preference is cream cheese frosting – when I remember to buy cream cheese!

**Method:** Prepare pan and preheat oven. (I use a silicon pan, but if you use a tin, make sure it is well-lined.)

In a medium bowl, beat butter and sugar together until smooth. Add eggs and beat until combined.

In a blender or food processor, chop bananas until smooth.

Add buttermilk and cinnamon to bananas and hit it a little more.

Pour banana mix into the butter mixture and stir well with a spoon or spatula. Add dry ingredients and mix well, tip into a loaf pan.

Bake at 160°C (fan-forced) for an hour – test centre with a skewer after an hour.

A crumb or two is okay, but batter not so much.

**Hints:**

Freezes well, but don’t ice it until you plan to serve it.

- 125g butter
- 1 cup caster sugar
- 2 bananas
- 2 eggs
- 1 teaspoon vanilla
- 100ml buttermilk
- 1 1/2 cups SR flour
- 1/2 cup oat bran
- 1/2 teaspoon bicarbonate of soda
- cinnamon to taste