

Brilliant *Banana Bread*

Ingredients

- 2 large eggs
- 1/2 cup vegetable oil
- 3 medium bananas
- 3/4 cup wholemeal self-raising flour
- 3/4 cup white self-raising flour
- 1/2 cup sugar
- 1 tsp cinnamon

Method

1. Preheat oven to 160 degrees Celsius. Grease a 28cm spring form tin or two 22cm loaf tins.
2. In the bowl of an electric mixer, beat the eggs, sugar and oil together until pale and creamy (about 3 minutes on high). Add bananas, beat again until well combined.
3. In another bowl, sift together the flours and cinnamon. Add to the banana mixture and stir until just combined. Pour into the tin/s.
4. Bake for 40-50 minutes. Cool in tin/s for 10 minutes before turning out onto a wire cooling rack.