

JAMIE'S BANANA BREAD

- 1- Turn the oven on to 180°C/350°F/gas 4.
- 2- Grease a 1-litre loaf tin with **olive oil**.
- 3- Dust with **flour**, then tap to get rid of any excess.
- 4- Peel **3 super-ripe bananas**, put them in a bowl and mash up.
- 5- Stir in **2 tablespoons of unsweetened apple juice**.
- 6- In a mixing bowl, beat **125g of soft unsalted butter** until creamy.
- 7- One at a time, crack and beat in **2 large free-range eggs**.
- 8- Fold in **250g of self-raising flour** and $\frac{1}{2}$ a **teaspoon of ground cinnamon**.
- 9- Now gently mix in **2 tablespoons of runny honey** and the banana mixture.
- 10- Spoon into your loaf tin and bake for 40 minutes, or until golden and cooked through.
- 11- Leave to cool for 10 minutes, then turn onto a wire rack to cool completely.
- 12- Slice and serve!

Hang on...
This says we have
to get in the bowl?!



#CookingBuddies