



Preparation Time: 8 mins

Cooking Time: 1 hour

Serves: Many

Difficulty: Easy

INGREDIENTS

1½ cups mashed banana, approx. 4 bananas
½ cup vegetable oil
3 eggs
1 ½ cups brown sugar
1 teaspoon vanilla extract
1 ½ cups self-raising flour
1 teaspoon cinnamon
1 banana cut in half, lengthwise
Butter

Optional:
Chopped pecans

DIRECTIONS

1. Preheat oven to 180c/350f.
2. Grease with butter a 10cm x 20cm loaf pan and line with non-stick baking paper.
3. In a large bowl with the mashed bananas, add the oil, eggs, sugar, and vanilla. Mix to combine.
4. Add flour and cinnamon, mix until just combined.
5. Pour into the loaf tin.
6. Place on middle shelf in oven, and bake for approximately 1 hour, or until skewer comes out clean.
7. Set on wire cooling rack.