

WHITE CHOCOLATE, WALNUT AND BANANA LOAF

Preparation time: 30 minutes
Baking time: 1-1¼ hours
Use: 900g (2lb) loaf tin
Makes: 1 large loaf

- 125g (4½ oz) unsalted butter, melted
- 175g (6oz) plain flour
- 2 teaspoons baking powder
- ½ teaspoon bicarbonate of soda
- ½ teaspoon salt
- 150g (5oz) caster sugar
- 2 large eggs
- 4 small, ripe bananas, mashed
- 100g (3½ oz) good-quality white chocolate, chopped into large chunks
- 60g (2½ oz) walnuts, chopped
- 1 teaspoon vanilla extract

Preheat oven to 180°C/350°F/gas mark 4. Brush the inside of the loaf tin with a little melted butter, then dust with flour.

Mix the flour, baking powder, bicarbonate of soda and salt in a bowl. In a separate bowl whisk the melted butter and sugar together. Beat in the eggs, one at a time, then whisk in the mashed bananas. Add the white chocolate, walnuts and vanilla. Add the dry ingredients to the wet ingredients in three stages, stirring after each addition.

Pour into the loaf tin and bake for 1-1¼ hours.

Slide a spatula around the edge of the loaf and leave in the tin to cool.



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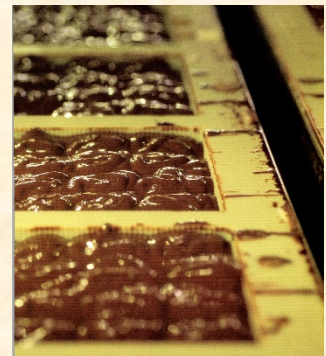
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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