



BOREALIS

Banana Bread



Serve: 10 portions

875g Banana
875g Brown Sugar
11 Eggs
875g Flour
25g Baking powder
25g Baking soda
375ml milk
357ml Oil

METHOD

- Preheat oven to 170 °C. Grease or line loaf tins with baking paper.
- Mash the bananas in a large bowl until mostly smooth.
- Add brown sugar and eggs to the mashed bananas and whisk until well combined.
- Add the oil and milk, mixing until the batter becomes smooth.
- In a separate bowl, sift together the flour, baking powder, and baking soda.
- Fold the dry ingredients into the banana mixture gently until just combined. Do not overmix.
- Pour the batter into prepared loaf tins, filling them about $\frac{3}{4}$ full.
- Bake for 45–60 minutes, or until a skewer inserted in the center comes out clean.
- Cool in the tin for 10–15 minutes, then transfer to a rack to cool completely.