

One Bowl Peanut Butter & Banana Loaf

Try this easy-peasy recipe from Evelina London Ambassador, Sarah Poll!



Ingredients:

4 ripe bananas, mashed
200g flour
100g peanut butter
preferably crunchy
100g sugar

Method:

Pre-heat the oven to 180° or gas mark 4.

Place all the ingredients into a bowl and beat together until soft and creamy, electric whisk is a lot easier.

Spoon into a Loaf Tin and bake for about 75 minutes but check that a skewer comes out clean to test its cooked right through.

Allow to cool down and slice, really yummy served with chocolate spread or extra helping of Peanut Butter.

Bake it Bigger: Decorate the squares with a little drizzled glaze icing (icing sugar and water) and hundreds and thousands sprinkled over.

Serves
10!

