BANANA BREAD

SERVES: 10

TYPE: BREAD

INGREDIENTS

- 250ml Venezia Banana Fruit Beverage Mix
- 250g plain flour
- 1 teaspoon baking soda
- Pinch salt
- 120g butter
- 150g brown sugar
- 2 eggs
- 80g plain yoghurt
- 5ml vanilla essence

INSTRUCTIONS

1. Beat butter and sugar together in mixing bowl with electric beater until smooth and creamy.
2. Then add eggs, one at a time, while mixing.
3. Add yoghurt, Venezia Banana Mix and vanilla.
4. Mix until combined.
5. Combine flour, bicarb soda and salt then slowly add to mixture.
6. Mix until combined, do not over mix.
7. Pour into greased baking tin 225mm x 125mm.
8. Bake at 180 degrees for 25 mins.
9. Turn out onto cooling rack.

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