Recipes

Banana bread with chocolate chips

(makes around 12 portions)

This is a delicious recipe for a lovely warming banana bread with a few extra chocolate chips. This is ideal for a special breakfast treat or an afternoon pick-me-up!

Ingredients

- 4 bananas, roughly chopped
- 2 eggs*
- 2 ½ cups of plain flour* (around 300g)
- ½ cup of honey (7 tbsp)
- 1/3 cup of milk* or a dairy-free alternative (120ml)
- 1/3 cup of walnuts*, roughly chopped (35g)
- 5 tablespoons of melted butter*
- ½ teaspoon of baking soda or 1 ½ tsp baking powder
- ½ teaspoon of salt
- ½ cup of chocolate chips or roughly chopped chocolate (50g)*

Method

1. Preheat oven to 180°C/160°C fan/gas mark 4. Grease or line a loaf or cake tin.
2. Place honey, butter and milk into a bowl and blend for 10 seconds. Add the eggs and bananas and blend for another 10 seconds.
3. Add the flour, salt and baking soda. Blend all ingredients until well combined. Put the batter in a bowl and mix in chocolate chips and walnuts with a wooden spoon.
4. Bake the banana bread for 50 minutes or until the skewer comes out clean.
5. After taking the banana bread out of the oven, let it cool down for 10 minutes, before taking it out of the tin.

*Can contain or is one of the 14 common allergens