

Makes 12 slices

## Ingredients

- 2 tablespoons olive oil
- 1/3 cup sugar
- 2 eggs
- 4 bananas, soft and ripe
- 1 cup self-raising flour
- 1 cup wholemeal self-raising flour
- ½ cup reduced fat milk
- 1 tsp bicarbonate soda



## Method

1. Preheat oven to 180°C and line a loaf tin with baking paper.
2. Add oil, sugar, eggs and bananas to food processor and blend.
3. Add flours and mix until combined.
4. In a cup dissolve bicarbonate of soda into milk. Add to mixture, blend until combined.
5. Pour into a loaf tin and bake for 50 minutes or until a skewer comes out clean.

**Optional:** add some berries or dried fruit for extra flavour and fibre or make banana muffins by pouring mixture into a lined muffin tray and bake for 25 minutes.

NUTRITION INFORMATION		
Servings per recipe: 12		
Average serving size: 111g (1 slice)		
	Per serve	Per 100g
Kilojoules (kJ)	876	790
Protein (g)	5.1	4.6
Total fat (g)	5.0	4.5
- Saturated fat (g)	0.9	0.8
Carbohydrates (g)	34.3	31.0
- Sugars (g)	13.4	12.1
Fibre (g)	3.2	2.9
Sodium (mg)	186	168

This recipe meets the **AMBER** criteria in the National Healthy School Canteen Guidelines