



*Easy Mix Banana Bread*



*the Combi Wave™ 3 in 1*

**Sage®**

# Easy Mix Banana Bread



the Combi Wave™ 3 in 1



*Prep: 20 minutes / Cook: 55 – 60 minutes / Stand: 10 minutes*



*Serves: 8*

*100g caster sugar*

*100g light brown sugar*

*140g plain yoghurt*

*2 large eggs*

*80ml vegetable oil*

*240g mashed banana, plus 1 medium banana, extra, peeled*

*225g self-raising flour*

*1 tbsp pure maple syrup, for brushing*

*Butter and blueberries, to serve*

## Method

1. Grease and line a 21cm x 11cm, 7cm deep loaf pan with baking paper.
2. Place the sugars, yoghurt, eggs and oil in a large bowl and whisk to combine. Stir in the mashed banana. Sift the flour over the banana mixture and stir to combine.
3. Pour the batter into the prepared pan. Slice the extra banana in half lengthwise and place cut-side up on the batter. Brush the banana with the maple syrup.
4. Place the trivet on the turntable. Press OVEN and set 180°C for 55 – 60 minutes. Press START to preheat the oven. When preheat has completed, place the pan on the trivet and press START to begin cooking.
5. Stand the bread in the pan for 10 minutes, then turn out onto a wire rack, invert right side up to cool.
6. Serve with butter and blueberries.

*Note: You will need about 3 overripe bananas for the mashed banana.*