



Banana Loaf

Ingredients

- 1 cup of Orgran Gluten Free SR Flour
- ½ cup of Orgran Amaranth Puffed Breakfast Cereal
- ½ cup of caster sugar
- 1 tspn bicarbonate of soda
- 1 egg
- 1 large or 2 small ripe mashed bananas
- 90g unsalted butter
- ¼ cup of a natural yoghurt

Method

1. Grease a loaf tin and line it with baking paper.
2. Preheat an oven to 170oC.
3. Mash the bananas then add the bicarbonate of soda and the yoghurt.
4. Cream it together with the butter and the sugar then add the egg then the banana mixture.
5. Fold in the flour and the puffed cereal.
6. Then pour into the loaf tin.
7. Bake for approximately 40 minutes then cool on a wire rack.

Note:- this is quite a moist cake/loaf and is fabulous if you spread butter onto it.