


Banana, Strawberry and Macadamia Loaf

Serves: 10

Prep time: 20 minutes

Cook time: 65-80 minutes

 ½ serve per portion

Ingredients

2 ½ cups plain flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
½ cup white sugar
½ cup margarine
¾ cup light sour cream
2 large eggs, lightly whisked
1 teaspoon vanilla extract
3 ripe bananas, mashed
2 cups strawberries, roughly chopped
¾ cup macadamias, roughly chopped

Method

PREHEAT oven to 170°C and line a 25cm loaf pan with baking paper.

SIFT flour, baking soda, cinnamon, and salt together into a bowl.

BEAT sugar and margarine in a separate bowl with a wooden spoon or hand mixer until pale and fluffy. Mix in sour cream, eggs and vanilla.

ADD mashed banana and sifted ingredients, and mix to combine.

FOLD in strawberries and macadamias.

POUR batter into prepared loaf tin. Bake until golden brown and a skewer inserted into the centre comes out clean, about 65 to 80 minutes.

COOL on a wire rack before slicing.



Discretionary Food

Recipe courtesy of the Country Kitchens team