

Snacky Stuff

Banana and Pecan loaf!



Yummy Tuck Box Treats!!

Ingredients:

75g plain flour
75g whole meal flour
1 tsp bicarbonate of soda
1 tsp ground mixed spice
100g butter, softened
100g caster sugar
2 large bananas, mashed
2 eggs, lightly beaten
100g pecan nuts, roughly chopped
75ml boiling water

Equipment:

Oven
Bowl
Loaf tin
Tea spoon
Sieve
Kettle
Wooden spoon
Measuring jug

Recipe:

1. Preheat the oven at gas 4. Grease and line a loaf tin
2. Sift together the flours, bicarbonate of soda and mixed spice, tipping in any extra bran left in the sieve.
3. In a large bowl beat together the butter and sugar until fluffy.
4. Beat in the banana and egg, and then stir in the flour mixture along with the boiling water.
5. Spoon the mixture into the loaf tin and smooth out the top.
6. Bake for about an hour or until risen and golden.

Delicious warm or cold!

