



Banana Bread

What to collect

Ingredients	Equipment
1 cup plain flour	bundt tin or loaf pan
1 cup wholemeal flour	whisk
$\frac{3}{4}$ cup dark brown sugar	large bowl
$\frac{3}{4}$ teaspoon baking soda	zester
$\frac{1}{2}$ teaspoon salt	fork
115g coarsely chopped chocolate	metric measuring cups/spoon
$\frac{1}{3}$ cup extra virgin olive oil	chopping board
2 eggs, lightly beaten	knife
1 $\frac{1}{2}$ cups very ripe bananas	spatula
$\frac{1}{4}$ cup yoghurt	
1 teaspoon freshly grated lemon zest	
1 teaspoon vanilla extract	

What to do

1. Preheat oven to 175C.
2. Grease baking tin and set aside.
3. In a large bowl, whisk together the flours, sugar, baking soda and salt. Add the chocolate pieces and combine well.
4. In a separate bowl, mix together the olive oil, eggs, mashed bananas, yoghurt, zest and vanilla.
5. Pour the banana mixture into the flour mixture and fold with a spatula until just combined.
6. Pour into tin and bake for 50 minutes.