



Tathra Homestead

Banana loaf

from <http://www.tathrahomestead.com.au/blog>



This week was a big one in our household. Taylor started kindy! And with that comes the joy of packing snacks and lunch that are appealing enough to actually be eaten, when the act of eating cuts into playing, learning, exploring. Taylor loves fruit, so I stocked up on pear, grapes and banana - buying more bananas than usual. Banana wasn't a hit this week though, so today I found myself with some sitting in the fruit bowl looking a little past it. But that's ok, because it means I got to make banana loaf... Hot out the oven with butter is hard to resist. We've used our 2017 Kitchen Garden extra virgin olive oil which has a fruity palate - this matches well with the banana and gives a lovely moistness to the loaf.

Here's the recipe we used. This recipe makes a loaf that is about 5cm tall.
(Adapted from 'Friends of Horicon Marsh' cookbook)

Ingredients

- 1 and 3/4 cup plain flour
- 3/4 cup raw sugar
- 1tsp baking soda (bicarb soda)
- 1/2tsp salt
- 1 cup mashed banana
- 2 Tathra Homestead free range eggs
- 1/2 cup Tathra Homestead 2017 Kitchen Garden extra virgin olive oil
- 1/4 cup Jersey Fresh milk
- 1tsp vanilla essence

Method

1. Heat oven to 180C
2. In one bowl mix flour, sugar, baking soda and salt
3. In a second bowl mix mashed banana, eggs, milk, olive oil and vanilla
4. Add wet mixture into dry mixture bowl and stir until combined
5. Pour mixture into loaf tin which is lined with baking paper
6. Bake for 40 minutes or until toothpick comes out clean
[Baking time in our fan-forced oven, may vary in your oven]

Tathra Homestead are proud members of Barossa Food and our olive oil is Certified Australian Extra Virgin olive oil



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