



# THE EUROPE

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## HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis..

### Banana Bread

**Ingredients:** (15cmx25cm Pan, serves 10 people)

Soft Butter	125g
Brown Sugar	150g
Eggs	2
Self-Raising Flour	225g
Bicarbonate Of Soda	½ Tsp
Mixed Spice	1 Tsp
Mashed Bananas	1 Cup
Sour Cream	120g/ ½ Cup
Milk	60ml

Self-Raising Flour = 15g Baking Powder: 250g Flour

#### Method

- ❖ Pre heat the oven to 150C/300F.
- ❖ Cream the butter and the sugar. Add eggs 1 by 1. Fold in the rest.
- ❖ Place the tins in the centre of the oven.
- ❖ Cook for 30 minutes at 150C/300F then increase the temperature to 180C/355F and bake for another 10 minutes.
- ❖ After baking let it rest for 10-15 minutes before removing from the tin.
- ❖ Let it cool down and wrap in cling film to keep it moist.

This can be served for breakfast or as a cake with tea or coffee. We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort