

I would like to share some of our recipes, which our Kitchen Team prepares with pride and skill for you on a daily basis. We hope you enjoy making this recipe as much as we do.

Banana Bread

(15cmx25cm pan) (Serves 10)

125g soft butter
150g brown sugar
2 eggs
225g self raising flour
½ tsp bicarbonate of soda
1 tsp mixed spice
1 cup mashed bananas
120g/ ½ cup sour cream
60ml milk

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 min at 150C/300F than increase the temperature to 180C/355F and bake for another 10min
- ❖ After baking let it rest for 10-15min 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 & Coffee.

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Sincerely

Your Team at the Europe Hotel & Resort