



BANANA BREAD

Thanks to [4 Squirts & A Dollop Of Cream](#) for this recipe!



What's in it?

- 1 3/4 Cup of Self-Raising Flour
- 1/4 Cup of Plain Flour
- 1 Teaspoon of Bicarb Soda
- 2/3 Cup of Brown Sugar
- 1/2 Cup of Low-Fat Greek Yoghurt
- 2 Eggs
- 50g of Butter, melted
- 2 Sachets of Bondi Chai Club Cinnamon
- 2 Ripe Bananas
- Toppings (optional)

How does it go together?

1. Preheat the oven to 180°C.
2. Line the base and sides of a 20 x 10 x 6cm loaf pan with non-stick baking paper.
3. Sift the flour into a large bowl.
4. Add the sugar, Bondi Chai and bicarb soda and stir to combine.
5. Add the eggs, melted butter, yoghurt and banana. Gently fold until well combined.
6. Spoon the mixture into the lined pan.
7. If you like to add toppings to your banana bread - e.g., nuts/sultanas/choc chips - now's the time to add them.
8. Bake for 45 minutes or until a skewer inserted into the centre comes out clean.
9. Set aside to cool completely.
10. Cut into slices and serve.