

STICKY ORANGE BANANA BREAD



Moderate



50 minutes



Dessert/Snack



1 loaf

INGREDIENTS

3 ripe bananas
75g sunflower or olive oil
100g brown sugar
2 oranges, zested
225g self raising flour
2 large tsp baking powder

Glaze:

100g icing sugar
1 orange, zested
2 tsp water

To decorate:

1 orange, sliced
2 tbsp granola or seeds, optional



COOKING STEPS

Preheat the oven to 160 Fan/180C and line a baking loaf tin with parchment paper.

Mash the bananas in a large mixing bowl and stir in the sunflower/olive oil, sugar and orange zest.

Fold in the flour and baking powder and stir to combine. Pour into the lined loaf tin.

Bake for 35-40 minutes or until an inserted skewer comes out clean. Cover the loaf with some foil if it is starting to darken on top.

Allow to cool in the tin for 10 minutes before transferring to a wire rack and cooling fully.

Make the topping by stirring together all the ingredients to a thick glaze.

Pour the glaze over the cooled cake and decorate with the orange slices and granola or seeds, if using. Store in an airtight container for up to 5 days.