

# 3-INGREDIENT BANANA BREAD

Serves 10

## INGREDIENTS

5 medium overripe bananas + 1 ripe banana to garnish  
1 tin condensed milk  
2¼ cups SASKO Self-Raising Flour

## Serving suggestion:

Butter

## METHOD

1. Preheat the oven to 180°C and grease a loaf tin.
2. In a large mixing bowl, mash the bananas lightly using a fork. *\*Chef's Tip: If your bananas are underripe, place them on a tray in their skins and bake at 180°C for 15-18 minutes until blackened on the outside and soft on the inside.*
3. Pour in the condensed milk and mix well.
4. Sieve flour over condensed milk-banana mixture and fold in until just combined.
5. Pour the batter into a greased loaf tin. If desired, arrange two banana halves over the top of the loaf.
6. Bake for 60 minutes or until a skewer inserted in the centre comes out clean. If the top becomes too dark during cooking time, cover with foil.
7. Allow the loaf to cool in the tin for 5 minutes before transferring to a wire rack.
8. Slice the banana bread while still warm, spread generously with butter and ENJOY!