



HEALTHY BANANA LOAF

INGREDIENTS:

- 6x Pitted Dates
- 200g Rolled Oats
- 5x ripe Bananas
- 3x Eggs
- 2tsp Vanilla Extract
- 2tsp Baking Powder
- 1 ½ tsp Ground Cinnamon
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Instructions

- 1** Preheat oven to 180°C. Lightly spray a 10cm x 20cm loaf tin with oil and line with baking paper.
- 2** Combine dates and 1 tablespoon boiling water in a medium microwave-safe bowl. Cover and microwave on high for 1 minute. Mash dates with a fork.
- 3** Add oats, 4 bananas, eggs, vanilla, baking powder, cinnamon and date mixture into a food processor, and process until smooth.
- 4** Spoon mixture into prepared tin and smooth surface with back of a spoon. Thinly slice remaining banana lengthways and arrange over top of loaf. Bake for 35 minutes, or until a skewer inserted into the centre comes out clean.
- 5** Set loaf aside in tin for 5 minutes before transferring to a wire rack to cool. Serve with raspberries.

Notes

Store in an airtight container for up to 2 days, or freeze for up to 2 months. VARIATION: Add ¼ cup (25g) walnuts with oats in Step 3 (contains nuts) or swap ground cinnamon for mixed spice.