HEARTY & GROUNDING

Vegan Banana Bread with Walnuts

PREP	COOK	SERVES
15 min	55 min	10 slices

Vegan Vegetarian

A moist, gently spiced banana loaf with walnuts, made without eggs or butter.

Ingredients

- 4 very ripe bananas, mashed (about 400 g)
- 100 ml neutral oil
- 120 g soft brown sugar
- 1 tsp vanilla extract
- 250 g plain flour
- 1 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 80 g walnuts, roughly chopped

Method

1. Heat the oven to 175°C and line a 900 g loaf tin.
2. Mix the mashed bananas, oil, sugar and vanilla in a large bowl.
3. Sift in the flour, baking powder, bicarbonate of soda, cinnamon and salt and fold gently until just combined.
4. Fold in most of the walnuts.
5. Pour into the tin, scatter the remaining walnuts on top, and bake for 50 to 55 minutes, until a skewer comes out clean.
6. Cool in the tin for 15 minutes, then turn out onto a rack.

Cook's tip

Do not over-mix. A few lumps are fine, and the loaf stays lighter.