



VEGAN BANANA & CRANBERRY LOAF

INGREDIENTS

- 3 very ripe bananas
- 80ml (8 dessertspoons) vegetable oil
- 100g brown sugar
- 125g plain flour
- 100g wholemeal plain flour
- 3 teaspoons baking powder
- 2 teaspoons mixed spice
- 50g dried cranberries

EQUIPMENT

- large (2lb) loaf tin, baking parchment,
- pastry brush, large mixing bowl,
- weighing scales, teaspoon,

SERVES: 8

PREP TIME: 20 minutes

ALLERGENS: cereals containing gluten

COOK TIME: 40-45 minutes

METHOD

- 1 Heat the oven to 180°C/Gas 4. Brush the loaf tin with vegetable oil and then line with baking parchment.
- 2 Peel the bananas and place in a large mixing bowl. With a fork, mash the bananas until smooth and then add the vegetable oil and sugar.
- 3 Add the flour, baking powder, spice and cranberries to the bowl and mix together with a wooden spoon.
- 4 Spoon the mixture into the tin and bake for 40-45 minutes until risen, golden brown and slightly firm to the touch.
- 5 Once cooked, leave to cool for 10 minutes in the tin, then transfer to a cooling wire and serve once cooled.



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