



## **Vegan Banana Bread**

**Makes 1 loaf**

### **Ingredients**

**3 ripe banana**  
**75g Sunflower oil**  
**100g Soft brown sugar**  
**225g Plain flour**  
**3 tsp Baking powder**  
**3 tsp cinnamon or mixed spice**  
**50g dried fruit or nuts**

### **Method**

**Pre heat oven to 180c**  
**Grease a 1lb loaf tin and line with parchment paper on the base**  
**Mash the banana and mix in the oil and sugar ( it does not need to be smooth**  
**Sift the flour and baking powder and mix in the fruit or nuts then add all ingredients with the spices.**  
**Pour the mix into the tin**  
**Bake for 25-30 minutes until when you place a skewer into the middle it comes out clean.**  
**Leave to cool in the tin, slice and serve**

