

Cranberry and Nut Banana Bread with Nutella®

Medium

1 h 20 min



INGREDIENTS

for 8 portions

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 2 very ripe bananas, mashed
- 1 cup sour cream
- 1 large egg
- 1 tbsp vanilla extract
- ¼ cup butter, melted
- 1 cup fresh or frozen cranberries
- ½ cup chopped nuts (any combination of walnuts, pecans, cashews, pistachios)
- 3 tbsp rolled oats
- 120g Nutella® – 1 heaped tsp (15g per portion)

METHOD



1

Pre-heat oven to 180° C. Line a 8" x 4" loaf pan with parchment paper or grease with non-stick cooking spray.

Whisk together flour, sugar, baking powder, baking soda, and salt in a medium mixing bowl.

In a separate bowl whisk together banana, sour cream, egg and butter.



2

Pour the wet ingredients over the dry ingredients and fold the ingredients until all the flour has been incorporated and a wet batter is formed.

Gently stir in the cranberries and chopped nuts.



3

Scrape the batter into the prepared pan and pat it into the corners.

Sprinkle oats over the top and bake for 60 minutes. When finished, the loaf should be domed and golden, and a toothpick inserted into the centre should come out clean.

Let the loaf cool in the pan for 15 minutes before removing and slicing. Serve with 15g of Nutella® on each slice.