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FAIRTRADE

Vegan & Gluten Free Banana Bread



Ready in 40-50 minutes

Serves 12 pieces

Allergens

Contains Nuts & Soya.

Ingredients

- 100ml Vegetable Oil
- 400g Gluten Free Self Raising Flour
- 50g Ground Almonds
- 8g Baking Powder
- 150g FairTrade Light Brown Sugar
- 100g Chopped Dates
- 1.5kg FairTrade Bananas
- 110ml Soya Milk
- 150g Walnuts Pieces

Method

1. **Heat** the Oven to 180c. Brush a loaf tin with a little of the oil and dust with flour. Chop the dates.
2. **Mix** the flour, almonds, baking powder, sugar and dates together.
3. **Mash** the banana (1kg peeled, mashed weight) and beat together with the oil, then combine it with the flour mixture (step 2).
4. **Add** the soya milk to loosen the mixture, fold in the walnuts and add the mixture into the tin.
5. **Bake** for 30-40 minutes, covering the top if it starts to look too brown. Take out once a knife comes out clean.
6. **Cool** for 15 minutes before taking out of the tin and completely cooling on a wire rack.